



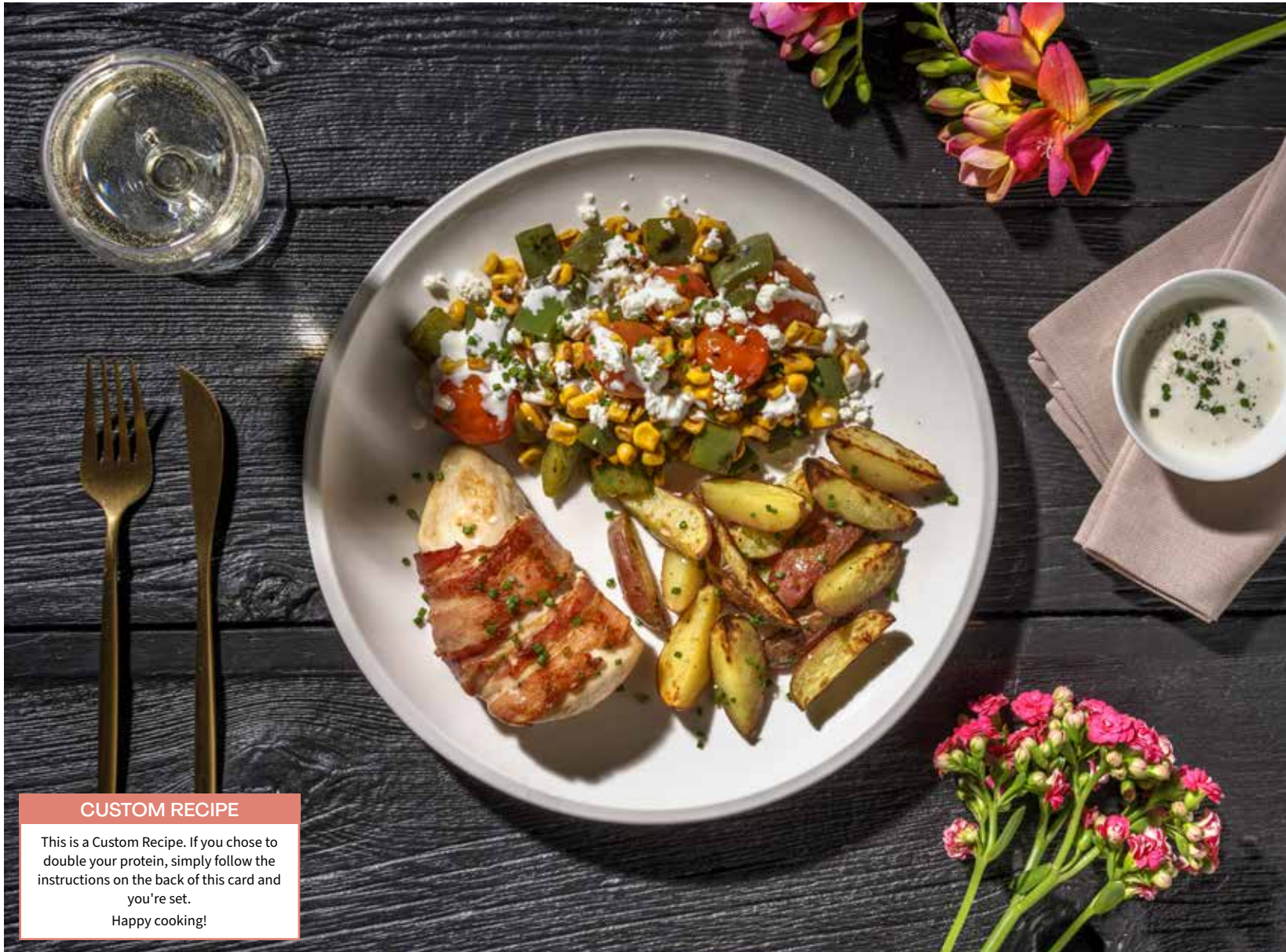
# Bacon-Wrapped Chicken

## with Mexican-Style Street Corn Salad

Special 35 Minutes














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**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

-  Chicken Breasts
-  Double Bacon Strips
-  Bacon Strips
-  Corn Kernels
-  Baby Tomatoes
-  Chives
-  Sour Cream
-  Mayonnaise
-  White Wine Vinegar
-  Red Potato
-  Feta Cheese, crumbled
-  Green Bell Pepper
-  Garlic Salt

### HELLO STREET CORN

Also called elote, this popular street food is dressed with a creamy sauce!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

2 Baking sheets, medium bowl, measuring spoons, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Double Bacon Strips	200 g	400 g
Bacon Strips	100 g	200 g
Corn Kernels	113 g	227 g
Baby Tomatoes	113 g	227 g
Chives	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Feta Cheese, crumbled	¼ cup	½ cup
Green Bell Pepper	200 g	400 g
Garlic Salt	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



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1



### Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



### Char veggies

- When **chicken** is done, heat the same pan (from step 2) over medium-high.
- When hot, add **peppers** and **corn** to the dry pan. Cover and cook, stirring once halfway through, until **veggies** are 'charred' or dark golden-brown, 5-6 min.
- Remove from heat.
- Add **tomatoes**. Season with **salt** and **pepper**, then toss to combine.

Crumble **bacon** into **veggies**.

2



### Cook chicken

- Meanwhile, pat **chicken** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Wrap **2 bacon strips** around **each chicken breast**. (**TIP:** Overlapping strips by ½ inch helps keep bacon on chicken!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Pan-fry until golden, 2-3 min per side.
- Transfer **chicken** to another unlined baking sheet. Roast in the **bottom** of the oven until cooked through, 16-18 min.\*\*
- Carefully wipe the pan clean.

If you've opted for **double bacon**, when **chicken** is in the oven, add **remaining bacon** to the pan. Cook, flipping occasionally, until crispy, 5-7 min.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Reuse pan to char veggies in step 4.

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### Finish and serve

- Divide **street corn salad** between plates.
- Drizzle **half the dressing** over **corn salad**, then sprinkle with **feta**.
- Divide **bacon-wrapped chicken** and **potatoes** between plates.
- Sprinkle **remaining chives** over top.
- Serve **remaining dressing** on the side for dipping.

Dinner Solved!

3



### Prep and make dressing

- Meanwhile, halve **tomatoes**.
- Thinly slice **chives**.
- Core, then cut **pepper** into ½-inch pieces.
- Add **mayo**, **sour cream**, **vinegar** and **half the chives** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.