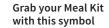


# Spiced Chicken & Bacon Caesar-Style Salad

with Garlic Roast Potatoes & Cherry BBQ Sauce

TASTE TOURS













Wholemeal Panini

Diced Bacon



Cos Lettuce

Cucumber









Cherry Sauce

**BBQ Sauce** 



All-American

Chicken Breast





Cornflour



**Grated Parmesan** Cheese



Dill & Parsley

Mayonnaise

**Pantry items** 

Olive Oil, Butter, Plain Flour

Prep in: 30-40 mins Ready in: 35-45 mins



Eat Me Early

Let's get this dinner started with crispy chicken bites and a cherry BBQ sauce to glaze the chicken so your mouth really starts watering. Toss it through the caesar salad with bacon and croutons, a must have in any caesar salad.

### Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Two oven trays lined with baking paper · Large frying pan

# Ingredients

ingi calcino		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
butter*	20g	40g
wholemeal panini	1	2
diced bacon	1 packet	1 packet
cos lettuce	1 head	2 heads
cucumber	1 (medium)	1 (large)
avocado	1	2
lemon	1/2	1
cherry sauce	1 medium packet	1 large packet
BBQ sauce	1 medium packet	1 large packet
All-American spice blend	1 medium sachet	1 large sachet
chicken breast strips	1 packet	1 packet
cornflour	½ packet	1 packet
plain flour*	1 tbs	2 tbs
grated Parmesan cheese	1 medium packet	1 large packet
dill & parsley mayonnaise	1 large packet	2 large packets

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
5267kJ (1259Cal)	580kJ (139Cal)
59.1g	6.5g
69g	7.6g
15.8g	1.7g
95.1g	10.5g
38.9g	4.3g
1878mg	207mg
	5267kJ (1259Cal) 59.1g 69g 15.8g 95.1g 38.9g

The quantities provided above are averages only.

# Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Roast the potatoes

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into bite-sized chunks, then place on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Roast until just tender, 18-20 minutes.
- Meanwhile, finely chop garlic. In a small microwave-safe bowl, microwave the butter and garlic in 10 second bursts, until melted. Season with salt and pepper, then set aside.
- Lightly crush the semi-roasted potatoes on the tray. Drizzle with melted garlic butter. Return to the oven and roast until golden, a further 8-10 minutes.



### Bake the croutons & bacon

- While the potatoes are roasting, cut or tear wholemeal panini into bite-sized chunks.
- Place panini and diced bacon on a second lined oven tray, drizzle with olive oil and season with salt and pepper.
- Toss to coat and bake until golden,
  5-10 minutes. Transfer to a large bowl.



# Get prepped

- Meanwhile, roughly chop cos lettuce. Thinly slice cucumber into half-moons. Slice avocado in half, scoop out flesh and roughly chop. Slice lemon into wedges.
- In a small bowl, combine cherry sauce and BBQ sauce. Set aside.
- In a medium bowl, combine All-American spice blend, a pinch of salt and a drizzle of olive oil.
   Add chicken breast strips and toss to coat.



#### Cook the chicken

- Add cornflour (see ingredients) and the plain flour to the chicken, tossing to coat.
- Heat a large frying pan over medium-high heat with enough **olive oil** to cover the base.
- When oil is hot, dust off any excess flour from chicken, then cook, tossing occasionally, until browned and cooked through, 4-5 minutes.
- Transfer to a paper towel-lined plate.



### Finish the salad

 Add cos lettuce to the bowl with bacon and croutons, along with cucumber, avocado, grated Parmesan cheese, dill & parsley mayonnaise, a squeeze of lemon juice and a drizzle of olive oil. Toss to combine and season to taste.



# Serve up

- Bring everything to the table. Help yourself to some spiced chicken and bacon Caesar-style salad with garlic roast potatoes.
- Serve with cherry BBQ sauce. Enjoy!



Rate your recipe