



Chargrilled Chicken & Chipotle Bacon Nachos

with Capsicum & Avocado Salad

GRILL KIT

Grab your Meal Kit with this symbol



Capsicum



Avocado



Mild Chipotle Sauce



Coriander



Diced Bacon



Sour Cream



Sweetcorn



Tex-Mex Spice Blend



Corn Chips



Half Chicken



Shredded Cheddar Cheese

Prep in: 15-25 mins
Ready in: 45-55 mins

Eat Me Early

We recommend saving some room during the day because you're going to need a lot of space for this truck load of flavour. A Tex-Mex spiced chicken, charred golden on the BBQ is irresistible so we're providing you with half a chicken to ensure everyone gets a bite. Try eating it with the bacon and cheese nachos, with a chipotle sauce to really get the party started.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

BBQ · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
capsicum	1	2
sweetcorn	1 tin	1 tin
avocado	1	2
Tex-Mex spice blend	1 sachet	1 sachet
half chicken	1 packet	2 packets
diced bacon	1 packet	1 packet
mild chipotle sauce	1 packet	1 packet
corn chips	1 packet (45g)	1 packet (90g)
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
coriander	1 bag	1 bag
sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4223kJ (1009Cal)	551kJ (132Cal)
Protein (g)	74g	9.7g
Fat, total (g)	65.1g	8.5g
- saturated (g)	29.7g	3.9g
Carbohydrate (g)	30.8g	4g
- sugars (g)	11.4g	1.5g
Sodium (mg)	1394mg	182mg

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.

We're here to help!

Scan here if you have any questions or concerns
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Get prepped

- Preheat BBQ to high heat. Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **capsicum** into strips. Drain the **sweetcorn**. Halve **avocado**, scoop out flesh and roughly chop. Transfer **avocado** to a medium bowl.
- In a small bowl, combine **Tex-Mex spice blend** and a drizzle of **olive oil**.



Bake the nachos

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **sweetcorn** until browned, **4-5 minutes**.
- Remove from heat, then add **mild chipotle sauce**.
- Place **corn chips** into a baking dish and top with **bacon mixture** and **shredded Cheddar cheese**.
- Bake until cheese is golden and melted, **5-8 minutes**.



BBQ the chicken

- When BBQ is hot, grill **half chicken**, skin-side down first, with lid down, until charred and cooked through, **10-15 minutes** each side.
- In the last **5 minutes** of cook time, brush over **spice blend mix** and cook until golden.
- Transfer to a plate to rest and cover to keep warm, **5-10 minutes**.

TIP: If your BBQ doesn't have a lid, place some foil over the top of the chicken as it cooks.

TIP: Chicken is cooked through when it's no longer pink inside.

No BBQ? Preheat oven to 240°C/220°C fan-forced. In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook half chicken, skin side down, until browned, 4-5 minutes each side. Transfer chicken to a lined oven tray and brush over the spice blend mix. Roast until cooked through, 25-30 minutes. Set aside to rest for 5-10 minutes.



Assemble the salad

- To the bowl with **avocado**, add **grilled capsicum** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.
- Tear **coriander** over the **bacon nachos**.



BBQ the capsicum

- While the chicken is resting, grill **capsicum** on the grill plate until charred and tender, **3-5 minutes**.

No BBQ? In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook capsicum until tender, 3-5 minutes.



Serve up

- Cut chargilled chicken in half. Bring everything to the table to serve.
- Help yourself to chargilled chicken, chipotle bacon nachos and capsicum and avocado salad. Serve with **sour cream**. Enjoy!

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