



Chargrilled Chicken & Herby Buttered Corn

with Loaded Bacon Wedges & Cherry Tomato Salad

Grab your Meal Kit with this symbol



Potato



Grated Parmesan Cheese



Cherry Tomatoes



Corn



Parsley



Chives



Diced Bacon



Aussie Spice Blend



Half Chicken



Spinach & Rocket Mix



Greek Salad Cheese/
Feta Cheese



Balsamic &
Olive Oil Dressing



Sour Cream

Hands-on: **20-30 mins**
 Ready in: **40-50 mins**

Eat me early

Gather your friends over because this chargrilled sensation is not only Insta-worthy, but downright delicious. No barbie? No worries. Just follow our tips for cooking on the stove or in the oven!

Pantry items

Olive Oil, Butter

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 · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
butter*	40g	80g
cherry tomatoes	1 punnet	1 punnet
corn	1	2
parsley	1 bunch	1 bunch
chives	1 bunch	1 bunch
diced bacon	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
half chicken	1 packet	2 packets
spinach & rocket mix	1 bag (60g)	1 bag (120g)
Greek salad cheese/ feta cheese	1 block (50g)	1 block (100g)
balsamic & olive oil dressing	1 packet (25ml)	2 packets (50ml)
sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	5830kJ (1390Cal)	657kJ (157Cal)
Protein (g)	95.1g	10.7g
Fat, total (g)	93.3g	10.5g
- saturated (g)	40.5g	4.6g
Carbohydrate (g)	41.5g	4.7g
- sugars (g)	8.2g	0.9g
Sodium (mg)	1780mg	201mg

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.



Bake the cheesy wedges

Preheat the BBQ to a high heat. Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**. In the last **5 minutes** of cook time, sprinkle the **grated Parmesan cheese** over the wedges, then bake until melted and golden.



Get prepped

While the wedges are baking, bring the **butter** to room temperature. Halve the **cherry tomatoes**. Cut the **corn** cob in half. Roughly chop the **parsley** leaves. Thinly slice the **chives**. In a small bowl, combine the **butter, parsley** and **chives**. Season with **salt** and **pepper**. Set aside. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, tossing, until golden, **3-5 minutes**. Transfer to a medium bowl and set aside.



BBQ the chicken

In a large bowl, combine the **Aussie spice blend** and a drizzle of **olive oil**. Season with **salt** and **pepper**, then add the **half chicken** and toss to coat. When the BBQ is hot, grill the **chicken**, skin-side down first, with the lid down, until charred and cooked through, **10-15 minutes** each side. Transfer to a plate to rest and cover to keep warm.

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? Return the frying pan to a high heat with a drizzle of olive oil. Cook the chicken, skin-side down first, until browned, 4-5 minutes each side. Transfer the chicken to an oven tray lined with baking paper and bake until cooked through, 10-15 minutes.



BBQ the corn

While the chicken is grilling, add the **corn** to the BBQ and grill, turning, until charred and cooked through, **10-15 minutes**. Transfer to a plate, then place the **herb butter** over each **corn** cob. Cover to keep warm so that the herb butter melts.

No BBQ? In a medium saucepan, bring water to the boil. Cook the corn in the boiling water until tender and bright yellow, 5 minutes. Drain.



Toss the salad

In a second medium bowl, combine the **spinach & rocket mix, cherry tomatoes** and the **balsamic & olive oil dressing**. Crumble in the **Greek salad cheese/feta cheese** and toss to coat.



Serve up

Carve the chargrilled chicken. Top the wedges with **sour cream** and the bacon. Bring everything to the table to serve. Help yourself to the chicken, cheesy loaded wedges, herby buttered corn and cherry tomato salad.

Enjoy!