SOUTHWEST CHICKEN & BACON COBB SALAD

with Blue Cheese Dressing, Guacamole & Tortilla Chips

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 850

INGREDIENTS

2 PERSON | 4 PERSON

- **4 oz | 8 oz** Grape Tomatoes
- **2 | 4** Scallions
- **1 tsp | 2 tsp** Garlic Powder
- **3 oz | 6 oz** Blue Cheese Dressing — Contains: Eggs, Milk
- **4 TBSP | 8 TBSP** Guacamole
- **2 | 4** Baby Lettuce
- **1½ oz | 3 oz** Blue Corn Tortilla Chips — Contains: Sesame
- **10 oz | 20 oz** Chicken Cutlets
- **4 oz | 8 oz** Bacon

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP.

HELLO

BLUE CHEESE DRESSING

A funky-cool condiment that gives this salad major oomph

HELLO FRESH

DOUBLE TAKE

Why separate scallion whites and greens? The whites give the salad an oniony bite while the greens on top provide a pop of color!

BUST OUT

- Large pan
- Paper towels
- Large bowl
- Small bowl

- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). **For 3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. **For 6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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*Poultry is fully cooked when internal temperature reaches 165°.

*Pork is fully cooked when internal temperature reaches 145°.

1 COOK BACON

- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Reserve **bacon fat** in a small heatproof bowl and carefully wipe out any burnt bits from pan.

2 PREP

- While bacon cooks, **wash and dry produce**.
- Dry **lettuce** thoroughly. Trim and discard root end; chop leaves into bite-size pieces. Halve **tomatoes**. Trim and thinly slice **scallions**, separating whites from greens.

3 COOK CHICKEN

- Once bacon is done, pat **chicken*** dry with paper towels and season all over with **garlic powder**, **salt**, and **pepper**.
- Heat **reserved bacon fat** and a **drizzle of oil** in pan used for bacon over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. TIP: If chicken starts to brown too quickly, reduce heat and cover.
- Transfer chicken to a cutting board to rest.

4 MIX SALAD

- Meanwhile, in a large bowl, add **lettuce**, **tomatoes**, **scallion whites**, and **dressing**. Toss until thoroughly combined.

5 CUT BACON & CHICKEN

- Roughly chop **bacon**. Thinly slice **chicken** crosswise.

6 SERVE

- Divide **salad** between shallow bowls. Arrange **chicken** over center of each salad, then top with **bacon**, a **dollop of guacamole**, and **scallion greens**. Sprinkle as many **chips** (crushing in the bag first) as you like around chicken and serve.

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