



Herby Parmesan-Stuffed Chicken Breasts

with Bacon and Chive Sour Cream Potato

Special

45 Minutes



Chicken Breasts ⁺
2 | 4



Bacon Strips
100 g | 200 g



Mixed Mushrooms
200 g | 400 g



Red Potato
400 g | 800 g



Chives
7 g | 14 g



Sour Cream
2 | 4



Onion, sliced
56 g | 113 g



Garlic, cloves
2 | 4



Kale, chopped
56 g | 113 g



Parmesan Cheese, shredded
¼ cup | ½ cup



Thyme
7 g | 7 g

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.

Pantry items | Oil, unsalted butter, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper, potato masher, slotted spoon, 2 small bowls, strainer

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Start potatoes

- Before starting, add 10 cups water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Preheat the oven to 450°F.
- Wash and dry all produce.

- Add **potatoes** to **boiling water**.
- Simmer, uncovered, until fork-tender, 8-10 min.
- Drain, then add **potatoes** to a parchment-lined baking sheet. Using the bottom of a pot, press to flatten **potatoes**.
- Drizzle **1 tbsp** (2 tbsp) **oil** over **potatoes**. Season with **salt** and **pepper**. Set aside.

2



Prep

- Thinly slice **mushrooms**.
- Thinly slice **chives**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Peel, then mince or grate **garlic**.
- Cut **bacon** into ¼-inch strips.
- Add **Parmesan**, **garlic**, **half the thyme** and **2 tbsp** (4 tbsp) **butter** to a small bowl. Mash together with a fork to combine. Set aside.

3



Prep chicken

- Pat **chicken** dry with paper towels.
- Carefully slice into the **centre of each breast**, parallel to the cutting board, leaving 1 inch intact on the other end. Open up **each breast** like a book, then season all over with **salt** and **pepper**.
- Divide **Parmesan filling** between **each breast**, then fold closed.

4



Cook chicken and crisp potatoes

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **chicken**.
- Pan-fry, until golden-brown, 2-3 min per side
- Remove pan from heat.
- Transfer **chicken** to the baking sheet with the **potatoes**.
- Bake in the **middle** of the oven until **potatoes** are crisp and **chicken** is cooked through, 10-12 min.** (NOTE: for 4 ppl use 2 baking sheets and roast in the top and middle of the oven.)

5



Cook toppings

- Meanwhile, reheat the pan over medium-high.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 7-8 min.**
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Add **mushrooms**, **onions** and **remaining thyme** to the same pan. Cook, stirring often, until **mushrooms** are golden-brown, 5-6 min.
- Add **kale**. Cook, stirring often, until wilted, 3-4 min.

6



Finish and serve

- Combine **sour cream** and **half the chives** in another small bowl.
- Divide **chicken**, **mushroom mixture** and **potatoes** between plates.
- Top **potatoes** with **bacon** and **chive sour cream**.
- Sprinkle **remaining chives** over the plate.

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

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