



Chicken 'Cordon Bleu'

with Baby Tomatoes, Broccoli and Sous Vide Potatoes

Special

40 Minutes



Chicken Breasts +
2 | 4



Bacon Strips
100 g | 200 g



Broccoli
227 g | 454 g



Baby Tomatoes
113 g | 227 g



Chives
7 g | 14 g



Italian Breadcrumbs
4 tbsp | 8 tbsp



Cheddar Cheese, shredded
1/4 cup | 1/2 cup



Cream Cheese
2 | 4



Sour Cream
1 | 2



Dijon Mustard
1 tbsp | 2 tbsp



Sous Vide Potatoes
280 g | 560 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, salt, pepper, unsalted butter

Cooking utensils | 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, 2 medium bowls, paper towels, parchment paper, plastic wrap, slotted spoon, small bowl, strainer

Measurements
within steps

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

1



Cook bacon

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Heat a large non-stick pan over medium-high heat.
- Meanwhile, cut **bacon** crosswise into ¼-inch strips.
- When hot, add **bacon**.
- Cook, flipping occasionally, until crispy, 5-7 min.** (TIP: Reduce heat to medium if bacon is browning too quickly.)
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve **bacon fat** in the pan.

2



Prep and stuff chicken

- Combine **cheddar**, **cream cheese** and **bacon** in a medium bowl.
- Carefully slice into the **centre of each breast**, parallel to the cutting board. Leave ½ inch intact on the other end.
- Cover **each breast** with plastic wrap.
- Using a rolling pin or heavy pan, pound **each breast** until ½-inch thick. Season with **salt** and **pepper**.
- Top **one side of each breast** with **bacon filling**, then fold like a book to enclose **filling**.

3



Cook chicken

- Reheat pan with **reserved bacon fat** over medium-high.
- When hot, add **chicken**. Sear, keeping **each breast** closed, until golden, 2-3 min per side.
- Meanwhile, combine **breadcrumbs** and **1 tsp** (2 tsp) **oil** in a medium bowl.
- Transfer to a parchment-lined baking sheet.
- Spread **Dijon** over **chicken**, then top with **breadcrumb mixture**, pressing down gently to adhere.
- Bake in the **middle** of oven until **chicken** is cooked through, 12-14 min.**

4



Cook sous vide potatoes

- While **chicken** sears, drain, then pat **potatoes** very dry with paper towels.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven for 14-16 min, flipping halfway through, until tender and golden-brown.

5



Prep and cook veggies

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Thinly slice **chives**.
- Poke **tomatoes** with a fork.
- Carefully discard any bacon fat in the pan, then wipe clean. Reheat the same pan over medium-high.
- When hot, add **broccoli**, **tomatoes**, ¼ cup (½ cup) **water** and **1 tbsp** (2 tbsp) **butter**. Season with **salt** and **pepper**.
- Cook, tossing often, until **tomatoes** soften and **broccoli** is tender, 5-6 min.
- Remove from heat. Add **half the chives**, then toss to combine.

6



Finish and serve

- Add **sour cream** and **remaining chives** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Divide **chicken**, **potatoes** and **veggies** between plates.
- Serve **chive sour cream** alongside **potatoes**.

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

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