

# Bacon-Wrapped Chicken Stuffed with Pesto and Cheese

with Roasted Potatoes

Special

45 Minutes





Chicken Breasts



2 | 4



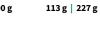
100 g | 200 g



Yellow Potato



350 g | 700 g





Spring Mix



**Baby Tomatoes** 

56 g | 113 g





White Cheddar Cheese, shredded



Cream Cheese ½ cup | 1 cup



Roasted Pepper Pesto 1/4 cup | 1/2 cup

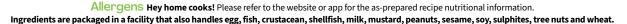


2 | 4





Zesty Garlic 1 tbsp | 2 tbsp





#### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into ½-inch wedges.
- Add potatoes, Zesty Garlic Blend and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with salt and pepper, then toss to coat.
- Roast in the top of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (NOTE: For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)



## Prep and make filling

- Meanwhile, halve tomatoes.
- Add vinegar, ½ tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil to a medium bowl. Season with salt and pepper, then whisk to combine. (NOTE: This is your salad dressing!)
- Combine pesto, cream cheese and white cheddar cheese in large bowl. Season with **salt** and **pepper**. (NOTE: This is your filling!)



## Prep chicken

- On a separate cutting board, pat chicken dry with paper towels.
- Carefully slice into the centre of each **chicken breast**, parallel to the cutting board, leaving ½ inch intact on the other end.
- Open up chicken like a book. Season all over with **salt** and **pepper**.
- Dollop pesto-cheese filling onto one side of each chicken breast.
- Close the other side over filling.



## Sear chicken

- Wrap 2 bacon strips around each stuffed chicken breast. (TIP: Overlapping strips by ½ inch helps keep bacon on the chicken!)
- · Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then chicken.
- Pan-fry until golden, 2-3 min per side. (NOTE: Chicken will finish cooking in step 5.)



#### Roast chicken

- Transfer chicken to a parchment-lined baking sheet.
- Roast in the middle of the oven until cooked through, 16-18 min. \*\* (TIP: If any filling is left on the baking sheet, spoon it over top of chicken when serving.)



#### Make salad and serve

- When chicken is almost done, add spring mix. tomatoes and croutons to the medium bowl with **salad dressing**. Toss to combine.
- Let chicken rest for 5 min before serving.
- Divide chicken, potatoes and salad between plates.

- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- \*\* Cook pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.