



Bacon-Wrapped Chicken Stuffed with Pesto and Cheese

with Roasted Potatoes

Special 45 Minutes



Chicken Breasts*
2 | 4



Bacon Strips
100 g | 200 g



Yellow Potato
350 g | 700 g



Baby Tomatoes
113 g | 227 g



Spring Mix
56 g | 113 g



Croutons
28 g | 56 g



White Cheddar
Cheese, shredded
½ cup | 1 cup



Cream Cheese
2 | 4



Roasted Pepper
Pesto
¼ cup | ½ cup



White Wine
Vinegar
1 tbsp | 2 tbsp



Zesty Garlic
Blend
1 tbsp | 2 tbsp

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.

1



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.)

2



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!)

3



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**.

4



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.)

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.)

6



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.