



# Bacon and Cheese-Stuffed Chicken

## with Potato Wedges and Apple Salad

Special

45 Minutes



Chicken Breasts <sup>+</sup>  
2 | 4



Bacon Strips  
100 g | 200 g



Italian Breadcrumbs  
4 tbsp | 8 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



White Cheddar Cheese, shredded  
½ cup | 1 cup



Spring Mix  
56 g | 113 g



Russet Potato  
2 | 4



White Wine Vinegar  
1 tbsp | 2 tbsp



Spicy Mayo <sup>!</sup>  
4 tbsp | 8 tbsp



Dijon Mustard  
1 tbsp | 2 tbsp



Granny Smith Apple  
1 | 2



Panko Breadcrumbs  
½ cup | ½ cup

**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-thick wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.

2



### Cook bacon

- Meanwhile, cut **bacon** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a small bowl. Set aside.

3



### Prep and stuff chicken

- 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 both sides with **salt** and **pepper**.
- Top one side of **each chicken breast** with **cheese** and **bacon**.
- Fold other side over **filling** to close, then press firmly.

4



### Coat and bake chicken

- Add **Italian breadcrumbs**, **panko** and ½ **tbsp** (1 **tbsp**) **oil** to a shallow dish. Stir to combine.
- In another small bowl, mix together **mayo** and **half the Dijon**.
- Carefully coat **chicken** all over with **mayo-Dijon mixture**.
- Working with one **chicken breast** at a time, carefully press both sides into **breadcrumb mixture** to coat completely.
- Transfer **chicken** to a foil-lined baking sheet.
- Bake in the **top** of the oven, flipping halfway through, until cooked through, 18-20 min.\*\*

5



### Dress apple salad

- Meanwhile, core, then cut **apple** into ¼-inch cubes.
- Add **vinegar**, **remaining Dijon**, **2 tbsp** (4 **tbsp**) **oil** and ¼ **tsp** (½ **tsp**) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **apples** and **spring mix**, then toss to combine.

6



### Finish and serve

- Divide **stuffed chicken**, **potato wedges** and **salad** between plates.
- Serve **spicy mayo** on the side for dipping.

\* 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.