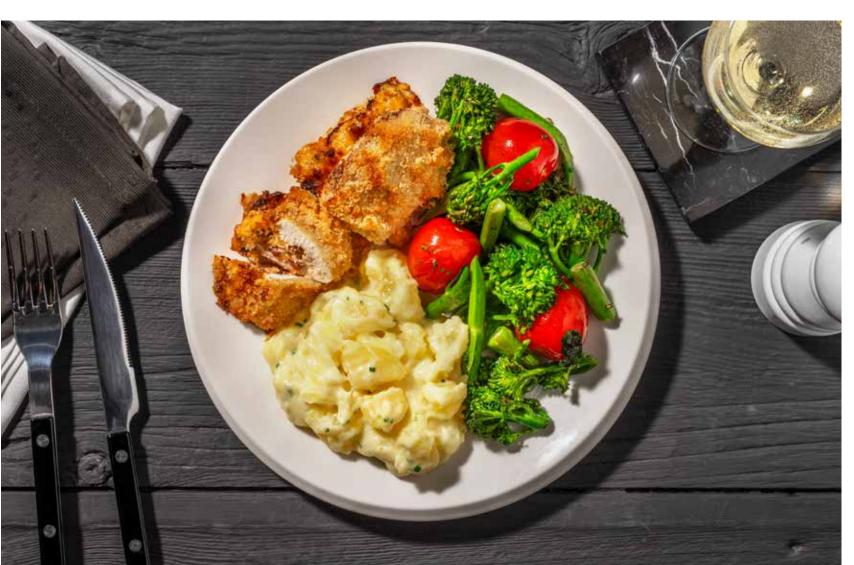


Cheesy Bacon-Stuffed Chicken

with Baby Tomatoes, Broccolini and Creamy Smashed Potatoes

Special

40 Minutes





2 | 4





100 g | 200 g



Broccolini 170 g | 340 g



Baby Tomatoes 113 g | 227 g







Chives 7 g | 14 g







Cheddar Cheese, shredded ¼ cup | ½ cup





Sour Cream 1 | 2





2 | 4

Dijon Mustard 1 tbsp | 2 tbsp



400 g | 800 g

Yellow Potato

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



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.



Cook potatoes

- · Meanwhile, quarter potatoes.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return potatoes to the same pot, off heat.
- Cover to keep warm.



Measurements

within steps

1 tbsp

2 person

(2 tbsp)

oil

Prep and stuff chicken

- Meanwhile, combine cheddar, cream cheese and bacon in a medium bowl.
- Pat chicken dry with paper towels, then 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.



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.**



Prep and cook veggies

- Meanwhile, trim broccolini ends. Cut broccolini 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 broccolini, tomatoes, ¼ cup (½ cup) water and 1 tbsp (2 tbsp) butter.
 Season with salt and pepper.
- Cook, tossing often, until tomatoes soften and broccolini is tender, 5-6 min.
- Remove from heat. Add half the chives. Toss to combine.



Finish and serve

- Roughly mash sour cream, remaining chives,
 2 tbsp (4 tbsp) milk and 2 tbsp (4 tbsp) butter
 into potatoes until slightly mashed. (NOTE:
 Smashed potatoes will still have a few chunks.)
- Divide chicken, smashed potatoes and veggies 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 bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.