



Cheesy Bacon-Stuffed Chicken

with Baby Tomatoes, Broccolini and Creamy Smashed Potatoes

Special

40 Minutes



Chicken Breasts +
2 | 4



Bacon Strips
100 g | 200 g



Broccolini
170 g | 340 g



Baby Tomatoes
113 g | 227 g



Chives
7 g | 14 g



Italian Breadcrumbs
4 tbsp | 8 tbsp



Cheddar Cheese, shredded
¼ cup | ½ cup



Cream Cheese
2 | 4



Sour Cream
1 | 2



Dijon Mustard
1 tbsp | 2 tbsp



Yellow Potato
400 g | 800 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.

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



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.

3



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.

4



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.**

5



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.

6



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.