



Jalapeño Popper-Stuffed Chicken

with BBQ-Spiced Potatoes and Sugar Snap Peas

Special

Spicy

30 Minutes



Chicken Breasts ⁺
2 | 4



Bacon Strips
100 g | 200 g



Yellow Potato
350 g | 700 g



BBQ Seasoning
1 tbsp | 2 tbsp



Jalapeño ^{🌶️}
½ | 1



Cheddar Cheese, shredded
¼ cup | ½ cup



Cream Cheese
2 | 4



Sugar Snap Peas
113 g | 227 g



Crispy Shallots
28 g | 56 g



Lemon
1 | 1

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Oil, salt, pepper, unsalted butter

Cooking utensils | 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, small bowl, zester

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden, 22-25 min.

2



Prep

- Meanwhile, core, then finely chop **half the jalapeño** (whole jalapeño for 4 ppl), removing seeds for less heat, if desired. (**TIP:** We suggest using gloves when prepping jalapeños.)
- Zest **half the lemon** (use same for 4 ppl), then cut into wedges.
- Combine **jalapeños**, **lemon zest**, **cream cheese** and **cheddar cheese** in a small bowl.

3



Prep chicken

- 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.
- Pat dry with paper towels, then season with **remaining BBQ Seasoning**, **salt** and **pepper**.
- Dollop **jalapeño mixture** onto one side of **each chicken breast**. Close the other side over **filling**.

4



Cook bacon-wrapped chicken

- Wrap **2 bacon strips** around **each stuffed chicken breast**. (**TIP:** Overlapping strips by ½ inch helps keep bacon on chicken.)
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **bacon-wrapped chicken**.
- Pan-fry until golden, 2-3 min per side.
- Transfer to a parchment-lined baking sheet.
- Roast in the **middle** of the oven until cooked through, 16-18 min.**

5



Cook snap peas

- Meanwhile, trim **snap peas**.
- Wipe the same pan clean, then reheat over medium.
- When the pan is hot, add **snap peas** and **2 tbsp** (4 tbsp) **water**.
- Cook, stirring occasionally, until tender-crisp and water evaporates, 3-4 min.
- Add **1 tbsp** (2 tbsp) **butter**. Cook, stirring constantly, until **butter** melts and coats **snap peas**, 1-2 min.
- Season with **salt** and **pepper**, to taste.
- Remove from heat, then cover to keep warm.

6



Finish and serve

- Let **chicken** rest for 5 min before serving.
- Divide **potatoes**, **snap peas** and **chicken** between plates.
- Squeeze a **lemon wedge** over **snap peas**, if desired, then sprinkle **crispy shallots** over top.

* 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, as size may vary.