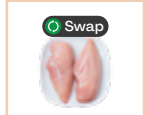




Bacon and Cheese-Stuffed Chicken

with Potato Wedges and Salad

Special 45 Minutes



Organic Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breasts
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
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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Salt, oil, pepper, sugar

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, large non-stick pan, measuring spoons, paper towels, parchment paper, shallow dish, slotted spoon, 2 small bowls, whisk

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut 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 for 25-28 min, tossing halfway through, until tender and golden.

2



Cook bacon

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

3



Prep and stuff chicken

🔄 Swap | **Organic Chicken Breast**

- 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 the other side over filling to close, then press firmly.

4



Coat and roast chicken

- In a shallow dish, combine **Italian breadcrumbs**, **panko** and ½ **tbsp** (1 **tbsp**) **oil**.
- In another small bowl, combine **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.
- Roast in the **top** of the oven for 18-20 min, flipping halfway through, until cooked through.**

♦ 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 165°F and 160°F, respectively.

5



Make apple salad

- Meanwhile, core, then cut **apple** into ¼-inch cubes.
- To a large bowl, add **vinegar**, **remaining Dijon**, **2 tbsp** (4 **tbsp**) **oil** and ¼ **tsp** (½ **tsp**) **sugar**. 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.

Measurements **1 tbsp** (2 **tbsp**) **oil**
within steps 2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Prep and stuff chicken

🔄 Swap | **Organic Chicken Breast**

If you've opted for **organic chicken breast**, prep and cook in the same way as the **regular portion of chicken**.