

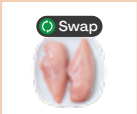


Cheesy Bacon-Stuffed Chicken

with Baby Tomatoes, Broccoli and Creamy Smashed Potatoes

Special

40 Minutes



Organic Chicken Breast ⁺
2 | 4

Customized Protein

+ Add

Swap

or

*2 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



Broccoli
227 g | 454 g



Baby Tomatoes
113 g | 227 g



Green Onion
2 | 4



Italian Breadcrumbs
4 tbsp | 8 tbsp



Cheddar Cheese, shredded
1/4 cup | 1/2 cup



Cream Cheese
1 | 2



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.*

Ingredient quantities **56 g** | **113 g**
2-servings 4-servings

Pantry items | Oil, salt, pepper, butter

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

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 the pan is hot, add **bacon**.
- Cook for 5-7 min, flipping occasionally, until crispy.** (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**.
- To a large pot, add **potatoes**, **2 tsp salt** and **enough water to cover by approx. 1 inch** (use same for 4 servings).
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer for 10-12 min, uncovered, until fork-tender.
- 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 over like a book to enclose **filling**.

4



Cook chicken

- Reheat pan with **reserved bacon fat** over medium-high.
- When hot, add **chicken**. Sear for 2-3 min per side, keeping **each breast** closed, until golden.
- Meanwhile, in a medium bowl, combine **breadcrumbs** and **1 tsp (2 tsp) oil**.
- Transfer to a parchment-lined baking sheet.
- Spread **Dijon** over **chicken**, then top with **breadcrumb mixture**, pressing down gently to adhere.
- Bake for 12-14 min in the **middle** of oven until **chicken** is cooked through.**

5



Prep and cook veggies

- Meanwhile, trim **broccoli ends**. Cut **broccoli** into bite-sized pieces.
- Thinly slice **green onions**.
- 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 **broccoli**, **tomatoes**, **¼ cup (½ cup) water** and **1 tbsp (2 tbsp) butter**. Season with **salt** and **pepper**.
- Cook for 5-6 min, tossing often, until **tomatoes** soften and **broccoli** is tender.
- Remove from heat. Add **half the green onions**. Toss to combine.

6



Finish and serve

- Roughly mash **sour cream**, **remaining green onions**, **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**, **mashed potatoes** and **veggies** between plates.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2-servings 4-servings 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.

♦ 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.