

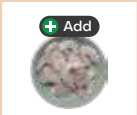


Bacon and Cheese Stuffed Chicken

with Potato Wedges and Slaw

Special

45 Minutes



Shrimp
285 g | 570 g

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+ Add

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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](http://www.hellofresh.ca)



Chicken Breasts
2 | 4



Bacon Strips
100 g | 200 g



Italian Breadcrumbs
¼ cup | ½ cup



Mayonnaise
2 tbsp | 4 tbsp



White Cheddar
Cheese, shredded
½ cup | 1 cup



Coleslaw Cabbage
Mix
170 g | 340 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
¼ 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.

Pantry items | Oil*, salt*, sugar*, pepper*

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

1



Roast potatoes

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

- Cut **potatoes** 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, tossing halfway through, until golden-brown, 25-28 min.

2



Cook bacon

+ Add | Shrimp

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

3



Prep and stuff chicken

- Pat **chicken** dry with paper towels.
- Carefully slice into centre of **each 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 other side over **filling** to close, then press firmly.

4



Coat and bake chicken

- Add **Italian breadcrumbs**, **panko** and ½ **tbsp** (1 tbsp) **oil** to a shallow dish. Stir to combine.
- In another small bowl, mix together **mayo** and **half the Dijon**.
- Carefully coat **chicken** all over with **mayo 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.
- Bake in the **top** of the oven, flipping halfway through, until cooked through, 18-20 min. **

5



Dress coleslaw

- Meanwhile, core, then cut **apple** into ¼-inch cubes.
- Add **vinegar**, **remaining Dijon**, **2 tbsp** (4 tbsp) **oil** and ¼ **tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **apples** and **coleslaw cabbage mix**, then toss to coat.

6



Finish and serve

- + Add | Shrimp
- Divide **chicken**, **potatoes** and **slaw** between plates.
 - Serve **spicy mayo** on the side for dipping.

Measurements
within steps

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

2 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat the pan with **reserved bacon fat** over medium-high. When hot, add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. ** Remove from heat, then transfer to a plate.

6 | Finish and serve

+ Add | Shrimp

Divide **shrimp** between plates.

** Cook chicken, bacon and shrimp to minimum internal temperatures of 74°C/165°F, 71°C/160°F and 74°C/165°F, respectively.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.



Issue with your meal? Scan the QR code to share your feedback.