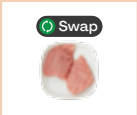




Bacon-Wrapped Pesto and Cheese-Stuffed Chicken with Roasted Potatoes

Special 45 Minutes



Turkey Breast Portions
340 g | 680 g

Custom Recipe + 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



- Chicken Breasts 2 | 4
- Bacon Strips 100 g | 200 g
- Yellow Potato 350 g | 700 g
- Baby Tomatoes 113 g | 227 g
- Spring Mix 56 g | 113 g
- Croutons 28 g | 56 g
- White Cheddar Cheese, shredded ½ cup | 1 cup
- Cream Cheese 1 | 2
- Roasted Pepper Pesto ¼ cup | ½ cup
- White Wine Vinegar 1 tbsp | 2 tbsp
- Zesty Garlic Blend 1 tbsp | 2 tbsp

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



Roast potatoes

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

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, Zesty Garlic Blend** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)

2



Prep and make filling

- Meanwhile, halve **tomatoes**.
- Add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your salad dressing!)
- Combine **pesto, cream cheese** and **white cheddar cheese** in large bowl. Season with **salt** and **pepper**. (**NOTE:** This is your filling!)

3



Prep chicken

Swap | Turkey Breast Portions

- On a separate cutting board, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- 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.
- Dollop **pesto-cheese filling** onto one side of **each chicken breast**.
- Close the other side over **filling**.

4



Sear chicken

- Wrap **2 bacon strips** around **each stuffed chicken breast**. (**TIP:** Overlapping strips by ½ inch helps keep bacon on the chicken!)
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**.
- Pan-fry until golden, 2-3 min per side. (**NOTE:** Chicken will finish cooking in step 5.)

5



Roast chicken

- Transfer **chicken** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven until cooked through, 16-18 min.** (**TIP:** If any filling is left on the baking sheet, spoon it over top chicken when serving.)

6



Make salad and serve

- When **chicken** is almost done, add **spring mix, tomatoes** and **croutons** to the medium bowl with **salad dressing**. Toss to combine.
- Let **chicken** rest for 5 min before serving.
- Divide **chicken, potatoes** and **salad** between plates.

3 | Prep turkey

Swap | Turkey Breast Portions

If you've opted to get **turkey breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts****

** Cook bacon, chicken and turkey to minimum internal temperatures of 71°C/160°F, 74°C/165°F and 74°C/165°F, respectively, as size may vary.

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

