



Balsamic Bacon-Wrapped Chicken

with Roasted Potatoes and Wedge Salad

Special

45 Minutes



Chicken Breasts
2 | 4



Bacon Strips
100 g | 200 g



Red Potato
350 g | 700 g



Iceberg Lettuce Head
½ | 1



Tomato
1 | 2



Lemon
1 | 2



Parmesan Cheese, shredded
¼ cup | ½ cup



Crispy Shallots
28 g | 56 g



Balsamic Glaze
1 tbsp | 2 tbsp



Mayonnaise
2 tbsp | 4 tbsp



Italian Seasoning
½ tsp | 1 tsp



Garlic, cloves
1 | 2

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



Prep potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Garlic Guide for Step 3:**
 - Mild: ½ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Extra: ½ tsp (1 tsp)
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Italian Seasoning** (use all for 4 ppl) and **1 tbsp oil** to a parchment-lined 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.

2



Roast potatoes

- Roast **potatoes** in the **top** of the oven, flipping halfway through. (**NOTE:** Gather potatoes to the center of the baking sheet after flipping.)
- Sprinkle **half the Parmesan** over top.
- Continue roasting until **potatoes** are tender and golden-brown, 22-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

3



Prep

- Meanwhile, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Remove and discard outer layer of **iceberg lettuce**. Remove stem, then quarter, leaving **each lettuce wedge** intact.
- Cut **tomatoes** into ¼-inch pieces. Season with **salt**.
- Peel, then mince or grate **garlic**.
- Add **mayo**, ¼ tsp (1 tsp) **lemon zest**, ½ tsp (1 tbsp) **lemon juice** and ¼ tsp (½ tsp) **garlic** to a small bowl. Stir to combine. (**NOTE:** Reference garlic guide.)

4



Sear chicken

- On a separate cutting board, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- Wrap **2 bacon strips** around **each piece of chicken**. (**TIP:** Overlapping strips by 1 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 **chicken**. Pan-fry until golden, 2-3 min per side.

5



Roast chicken

- Transfer **chicken** to an unlined baking sheet.
- Roast in the **bottom** of the oven until cooked through, 16-18 min. **

6

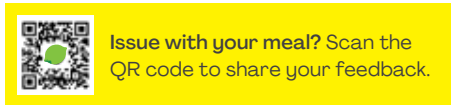


Finish and serve

- Divide **chicken**, **potatoes** and **half the lettuce wedges** (use all for 4 ppl) between plates.
- Drizzle **salad dressing** over **lettuce wedges**, then top with **tomatoes**, **crispy shallots** and **remaining Parmesan**.
- Drizzle **half the balsamic glaze** (use all for 4 ppl) over **chicken**.
- Squeeze a **lemon wedge** over top, if desired.

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

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



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