



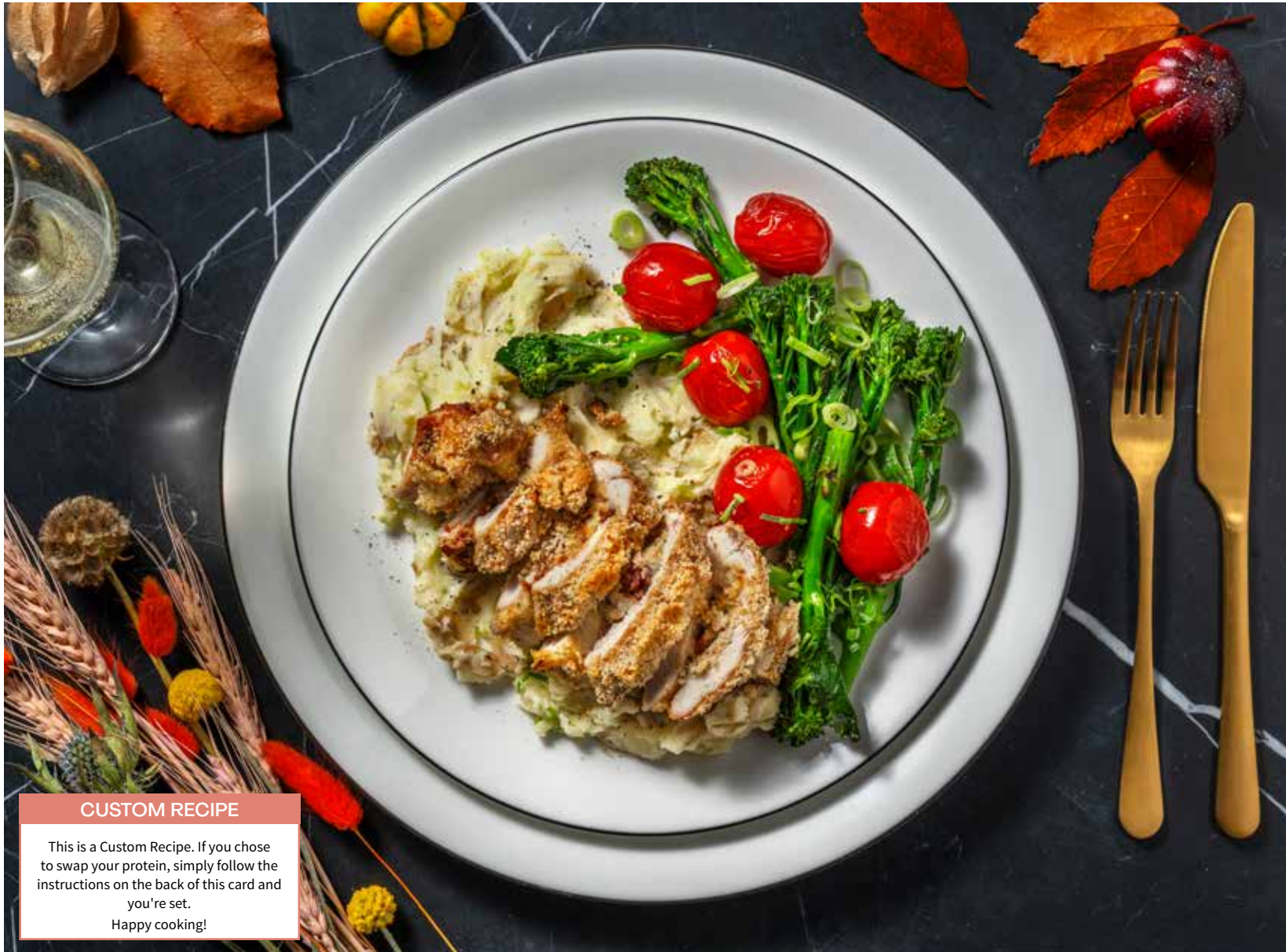
Chicken Cordon Bleu

with Baby Tomatoes, Broccolini and Creamy Mash

Thanksgiving 40 Minutes



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Chicken Breasts



Turkey Breast Portions



Bacon Strips



Yellow Potato



Broccolini



Baby Tomatoes



Green Onion



Italian Breadcrumbs



Cheddar Cheese,
shredded



Cream Cheese



Sour Cream



Dijon Mustard

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO DIJON MUSTARD

A style of prepared mustard from, you guessed it, Dijon, France!

Start here

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

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

Bust out

Baking sheet, medium bowl, colander, measuring spoons, plastic wrap, potato masher, rolling pin, slotted spoon, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Turkey Breast Portions	340 g	680 g
Bacon Strips	100 g	200 g
Yellow Potato	7	14
Broccoli	170 g	340 g
Baby Tomatoes	113 g	227 g
Green Onion	2	4
Italian Breadcrumbs	¼ cup	½ cup
Cheddar Cheese, shredded	¼ cup	½ cup
Cream Cheese	1	2
Sour Cream	3 tbsp	6 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook poultry to a minimum internal temperature of 74°C/165°F, as size may vary. Cook bacon to a minimum internal temperature of 71°C/160°F, 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.

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.



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Cook bacon

- 1 Cut **bacon** crosswise into ¼-inch strips.
- 2 Heat a large non-stick pan over medium-high heat.
- 3 When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min. ** (TIP: Reduce heat to medium if bacon is browning too quickly!)
- 4 Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- 5 Reserve **bacon fat** in the pan.



Cook chicken

- 6 Heat the pan with **reserved bacon fat** (from step 1) over medium-high.
- 7 When hot, add **chicken**. (NOTE: Don't overcrowd the pan; sear chicken in 2 batches, if needed.) Sear, keeping **each breast** closed, until golden, 2-3 min per side.
- 8 Transfer to a parchment-lined baking sheet. Spread **Dijon** over tops of **chicken**, then sprinkle with **breadcrumb mixture**, pressing down gently to adhere.
- 9 Bake in the **middle** of oven until **chicken** is cooked through, 12-14 min. **



Cook potatoes

- 10 Meanwhile, quarter **potatoes**.
- 11 Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- 12 Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- 13 Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.



Prep and cook veggies

- 14 Meanwhile, trim ends off **broccoli**, then cut **any larger stalks** in half lengthwise, leaving **thinner stalks** whole.
- 15 Thinly slice **green onions**.
- 16 Halve **tomatoes**.
- 17 Carefully discard **any remaining bacon fat** in the pan, then wipe clean. Reheat the same pan over medium-high.
- 18 When hot, add **broccoli**, **tomatoes** and **¼ cup** (½ cup) **water**. Season with **salt** and **pepper**. Cook, tossing occasionally, until **tomatoes** soften and **broccoli** is tender-crisp, 5-6 min.



Prep and stuff chicken

- 19 Meanwhile, combine **breadcrumbs** and **1 tsp** (2 tsp) **oil** in a small bowl.
- 20 Combine **cheddar cheese**, **cream cheese** and **bacon** in a medium bowl.
- 21 Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½ inch intact on the other end. Cover **each chicken breast** with plastic wrap. Using a mallet, rolling pin or heavy-bottomed pan, carefully pound **each chicken breast** until ½-inch thick.
- 22 Season with **salt** and **pepper**. Top one side of **each chicken breast** with **filling**, then fold the other side over **filling** to enclose.

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**. **



Finish and serve

- 23 Roughly mash **sour cream**, **remaining green onions**, **2 tbsp** (¼ cup) **milk** and **2 tbsp** (¼ cup) **butter** into **potatoes** until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- 24 Divide **chicken**, **mash** and **veggies** between plates.

Dinner Solved!