



Chicken Cordon Bleu

with Baby Tomatoes, Snap Peas and Creamy Mash

Special

45 Minutes



Chicken Breasts
2 | 4



Bacon Strips
100 g | 200 g



Yellow Potato
350 g | 700 g



Sugar Snap Peas
227 g | 454 g



Baby Tomatoes
113 g | 227 g



Green Onion
1 | 2



Italian Breadcrumbs
½ cup | ½ cup



White Cheddar
Cheese, shredded
½ cup | 1 cup



Cream Cheese
1 | 2



Cream
56 ml | 113 ml



Dijon Mustard
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.

Ingredient quantities	56g	113g
	2 person	4 person

Pantry items | Milk, unsalted butter, oil, salt, pepper

Cooking utensils | 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

Measurements
within steps

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

1



Cook bacon

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**.
- Cook, flipping occasionally, until crispy, 5-7 min. ** (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**.
- 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.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Cover to keep warm.

3



Prep and stuff chicken

- Meanwhile, combine **breadcrumbs** and **1 tsp (2 tsp) oil** in a small bowl.
- Combine **cheddar cheese, cream cheese** and **bacon** in a medium bowl.
- 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 rolling pin, mallet or heavy-bottomed pan, carefully pound **each chicken breast** until ½-inch thick. Season with **salt** and **pepper**.
- Top one side of **each chicken breast** with **bacon-cheese filling**, then fold the other side over **filling** to enclose.

4



Cook chicken

- Reheat the pan with **reserved bacon fat** (from step 1) over medium-high.
- 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.
- Transfer to a parchment-lined baking sheet.
- Spread **Dijon** over **tops of chicken**, then sprinkle with **breadcrumb mixture**, pressing down gently to adhere.
- Bake in the **middle** of oven until **chicken** is cooked through, 12-14 min. **

5



Prep and cook veggies

- Meanwhile, trim **snap peas**.
- Thinly slice **green onions**.
- Halve **tomatoes**.
- Carefully discard any remaining bacon fat in the pan, then wipe clean.
- Reheat the same pan over medium-high. When hot, add **snap peas, tomatoes** and ¼ cup (½ cup) **water**. Season with **salt** and **pepper**.
- Cook, tossing occasionally, until **tomatoes** soften and **snap peas** are tender-crisp, 5-6 min.
- Remove from heat. Add **half the green onions**, then toss to combine.

6



Finish and serve

- Roughly mash **cream, remaining green onions, remaining cheddar, 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!)
- Season with **salt** and **pepper**, to taste.
- Divide **chicken, mash** and **veggies** between plates.

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

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



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