

Chicken Cordon Bleu

with Baby Tomatoes, Snap Peas and Creamy Mash

Special

45 Minutes









100 g | 200 g



Yellow Potato



350 g | 700 g





Baby Tomatoes 113 g | 227 g





Italian Breadcrumbs



Cheese, shredded ½ cup | 1 cup





Cream Cheese 1 | 2



56 ml | 113 ml



Dijon Mustard 1 tbsp | 2 tbsp



Allengens 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. 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



Cook bacon

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Cut **bacon** crosswise into 1/4-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.



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.**



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.



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.



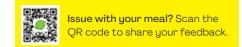
Prep and cook veggies

- 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.



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.



Measurements

within steps

(2 tbsp)

1 tbsp

oil

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