

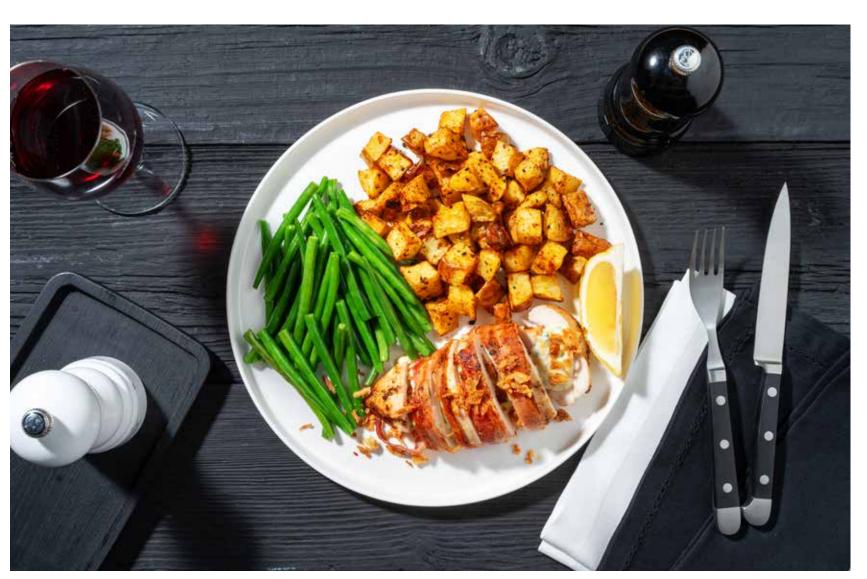
Jalapeño Popper-Stuffed Chicken

with BBQ-Spiced Potatoes and Green Beans

Special

Spicy

30 Minutes





2 | 4





100 g | 200 g



Yellow Potato



350 g | 700 g







1/2 | 1



1/4 cup | 1/2 cup



Cream Cheese





Green Beans 170 g | 340 g



Crispy Shallots 28 g | 56 g



Lemon 1 | 1

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.

Roast potatoes

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add potatoes, half the BBQ Seasoning and
 1 tbsp (2 tbsp) oil to an unlined baking sheet.
- Season with salt and pepper, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Prep

- Meanwhile, core, then finely chop
 half the jalapeño (whole jalapeño for
 4 ppl), removing seeds for less heat, if
 desired. (TIP: We suggest using gloves when
 prepping jalapeños!)
- Zest half the lemon (use same for 4 ppl), then cut into wedges.
- Combine jalapeños, lemon zest, cream cheese and cheddar cheese in a small bowl.



Prep chicken

- 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.
- Pat dry with paper towels, then season with half the BBQ Seasoning, salt and pepper.
- Dollop jalapeño mixture onto one side of each chicken breast. Close the other side over filling.



Cook bacon-wrapped chicken

 Wrap 2 bacon strips around each stuffed chicken breast.

(TIP: Overlapping strips by ½ 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 **bacon-wrapped chicken**.
- Pan-fry until golden, 2-3 min per side.
- Transfer to a parchment-lined baking sheet.
- Roast in the middle of the oven until cooked through, 16-18 min.**



Cook green beans

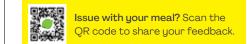
- Meanwhile, trim green beans.
- Wipe the same pan clean, then reheat over medium.
- When the pan is hot, add green beans and
 ¼ cup (½ cup) water.
- Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add 1 tbsp (2 tbsp) butter. Cook, stirring constantly, until butter melts and coats green beans, 1-2 min.
- Season with salt and pepper, to taste.
- Remove from heat, then cover to keep warm.



Finish and serve

- Let chicken rest for 5 min before serving.
- Divide potatoes, green beans and chicken between plates.
- Squeeze a lemon wedge over green beans, if desired, then sprinkle crispy shallots over top.

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



Measurements

within steps

1 tbsp

(2 tbsp)

oil