

# Jalapeño Popper-Stuffed Chicken

with BBQ-Spiced Potatoes and Green Beans

Special

Spicy

30 Minutes



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**Bacon Strips** 







Yellow Potato

**BBQ** Seasoning



Cheddar Cheese.





Green Beans

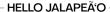


Lemon

Cream Cheese

**Crispy Shallots** 





# Start here

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

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

#### **Bust out**

2 Baking sheets, measuring spoons, zester, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

# Ingredients

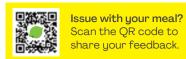
|                             | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Chicken Breasts •           | 2        | 4        |
| Turkey Breast               | 340 g    | 680 g    |
| Bacon Strips                | 100 g    | 200 g    |
| Yellow Potato               | 350 g    | 700 g    |
| BBQ Seasoning               | 1 tbsp   | 2 tbsp   |
| Jalapeño 🤳                  | 1/2      | 1        |
| Cheddar Cheese,<br>shredded | ⅓ cup    | ½ cup    |
| Cream Cheese                | 1        | 2        |
| Green Beans                 | 170 g    | 340 g    |
| Crispy Shallots             | 28 g     | 56 g     |
| Lemon                       | 1        | 1        |
| Unsalted Butter*            | 1 tbsp   | 2 tbsp   |
| Oil*                        |          |          |
| Salt and Pepper*            |          |          |

- \* Pantry items
- \*\* Cook bacon, chicken and turkey to minimum internal temperatures of 71°C/160°F, 74°C/165°F and 74°C/165°F, respectively, 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.





#### Roast potatoes

- 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.

If you've opted to get **turkey breast**, prep and cook it in the same way the recipe instructs you to prep and cook the **chicken**.\*\*



# 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 mediumhigh heat.
- When 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.\*\*



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- Meanwhile, trim green beans.
- Wipe the same pan clean, then reheat over medium.
- When hot, add **green beans** and 1/4 **cup** (1/2 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.

# Dinner Solved