



Bacon and Cheese Stuffed Chicken

with Potato Wedges and Kale Slaw

SPECIAL 45 Minutes



Chicken Breasts



Bacon Strips



Italian Breadcrumbs



Mayonnaise



Swiss Cheese



Kale Slaw Mix



Russet Potato



Garlic



Sour Cream



Chives



Dijon Mustard



Cherry Tomatoes



Lemon

HELLO ITALIAN BREADCRUMBS

These seasoned breadcrumbs make the perfect crispy coating

Start Strong

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

Bust Out

Garlic Press, Large Bowl, Whisk, 2 Baking Sheets, Parchment Paper, 3 Small Bowls, Measuring Spoons, Paper Towels, Slotted Spoon, Aluminum Foil, Large Non-Stick Pan, Shallow Dish

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Italian Breadcrumbs	1 cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Swiss Cheese	½ cup	1 cup
Kale Slaw Mix	113 g	227 g
Russet Potato	300 g	600 g
Garlic	3 g	6 g
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	14 g
Dijon Mustard	1 tbsp	2 tbsp
Cherry Tomatoes	113 g	227 g
Lemon	1	2
Sugar*	½ tsp	1 tsp
Salt and Pepper*		
Oil*		

* Pantry items

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

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. ROAST POTATOES

Cut **potatoes** into ½-inch thick wedges. On a parchment-lined baking sheet, toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl). Season with **pepper**. Roast in middle of oven, until golden-brown, 25-28 min.



4. COAT AND BAKE CHICKEN

Add **breadcrumbs** and **½ tbsp oil** (dbl for 4 ppl) to a shallow dish. Stir to combine. In another small bowl, mix **mayo** and **half the mustard**. Coat **chicken** all over with **mayo mixture**. Working with **one chicken breast** at a time carefully press into **breadcrumbs** to coat completely. Transfer **chicken**, top-side down to a foil-lined baking sheet. Bake in **middle** of oven, flipping halfway through cooking, until cooked through, 18-20 min.***



2. COOK BACON

While **potato** roasts, cut **bacon** into ½-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside.



5. MAKE DIP AND DRESSING

While **chicken** bakes, in a large bowl, whisk together **remaining mustard**, **1 tbsp lemon juice**, **1 tbsp oil**, **½ tsp sugar** (dbl all for 4 ppl). Season with **salt** and **pepper**. In another small bowl, stir together **sour cream**, **half the chives** and **¼ tsp garlic** (dbl for 4 ppl). Season with **salt** and **pepper**.



3. PREP & STUFF CHICKEN

While **bacon** cooks, slice **chives**. Halve **tomatoes**. Juice **half the lemon**, then cut **remaining** into wedges. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Carefully slice into centre of **each breast** - parallel to the cutting board - leaving ½-inch intact on the other end. Open up **each breast** like a book. Season with **salt** and **pepper**. Divide **cheese** and **bacon** between **each breast**, then fold closed and press firmly.



6. FINISH AND SERVE

Add **kale slaw mix**, **tomatoes** and **remaining chives** to the dressing. Toss together. Divide **chicken**, **potatoes** and **kale slaw** between plates. Serve with **chive-dip**. Squeeze a **lemon wedge** over **salad**, if desired.

Dinner Solved!