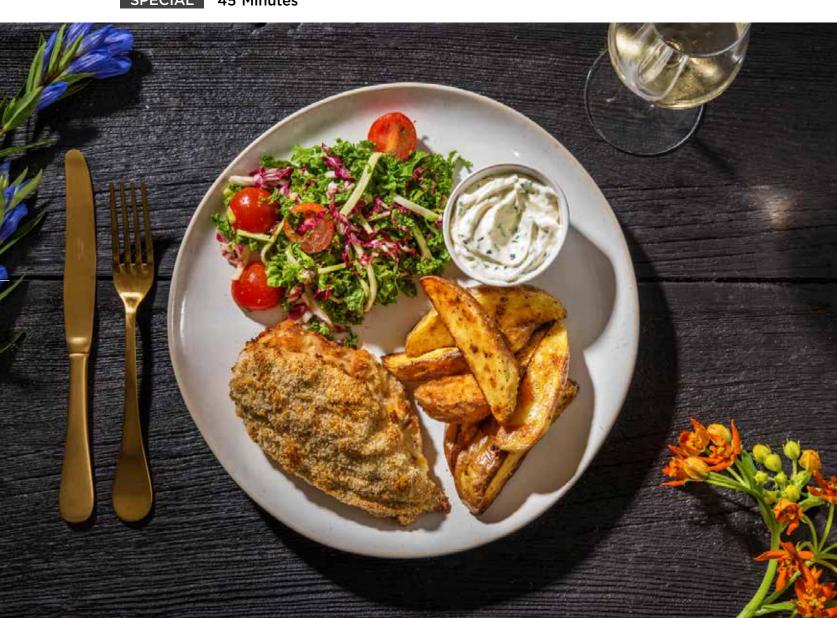


Bacon and Cheese Stuffed Chicken

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

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

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	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

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.



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.



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.



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.***



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**.



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!



^{**} 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.