



Bacon and Cheese Stuffed Chicken

with Potato Wedges and Slaw

Special

45 Minutes



Chicken Breasts



Bacon Strips



Italian Breadcrumbs



Mayonnaise



White Cheddar
Cheese, shredded



Coleslaw Cabbage
Mix



Russet Potato



White Wine Vinegar



Spicy Mayo



Dijon Mustard



Granny Smith Apple



Panko Breadcrumbs

HELLO ITALIAN BREADCRUMBS

These seasoned breadcrumbs make the perfect crispy coating!

Start here

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

Bust out

2 Baking sheets, parchment paper, measuring spoons, large non-stick pan, slotted spoon, 2 small bowls, paper towels, shallow dish, aluminum foil, large bowl, whisk

Ingredients

| | 2 Person | 4 Person |
|--------------------------------|----------|----------|
| Chicken Breasts ♦ | 2 | 4 |
| Bacon Strips | 100 g | 200 g |
| Italian Breadcrumbs | ¼ cup | ½ cup |
| Mayonnaise | 2 tbsp | 4 tbsp |
| White Cheddar Cheese, shredded | ½ cup | 1 cup |
| Coleslaw Cabbage Mix | 170 g | 340 g |
| Russet Potato | 460 g | 920 g |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Spicy Mayo | 4 tbsp | 8 tbsp |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Granny Smith Apple | 1 | 2 |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Sugar* | ¼ tsp | ½ tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.
♦ 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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

[f](#) [@](#) [t](#) [d](#) @HelloFreshCA



Roast potatoes

- Cut **potatoes** into ½-inch-thick wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.



Coat and bake chicken

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



Cook bacon

- Meanwhile, 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.



Dress coleslaw

- Meanwhile, core then cut **apple** into ¼-inch cubes.
- Add **vinegar**, **remaining Dijon**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **apple** and **coleslaw cabbage mix**, then toss to coat.



Prep and stuff chicken

- 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 **chicken** like a book.
- Season both sides with **salt** and **pepper**.
- Top one side of **each chicken breast** with **cheese** and **bacon**. Fold other side over **filling** to close, then press firmly.



Finish and serve

- Divide **chicken**, **potatoes** and **slaw** between plates.
- Serve **spicy mayo** on the side for dipping.

Dinner Solved!