



Herby Parmesan-Stuffed Chicken Breast

with Bacon and Chive Sour Cream Potato

SPECIAL 60 Minutes



Chicken Breasts



Bacon Strips



Cremini Mushrooms



Red Potato



Chives



Sour Cream



Red Onion, sliced



Garlic



Kale, chopped



Parmesan Cheese



Thyme

HELLO SMASHED POTATOES

Boiling the potatoes first ensures a fluffy center!

Start Strong

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

Bust Out

2 Baking Sheets, 2 Small Bowls, Measuring Spoons, Strainer, Large Pot, Slotted Spoon, Large Non-Stick Pan, Paper Towels

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Cremini Mushrooms	227 g	454 g
Red Potato	300 g	600 g
Chives	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Red Onion, sliced	113 g	227 g
Garlic	6 g	12 g
Kale, chopped	56 g	113 g
Parmesan Cheese	¼ cup	½ cup
Thyme	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* 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.

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. COOK POTATOES

Combine **potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 8-10 min. Drain, then add **potatoes** to a lightly-oiled baking sheet. Using the bottom of a pot, press to flatten **potatoes**. Drizzle over **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Set aside.



4. COOK CHICKEN AND FINISH POTATOES

Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then **chicken**. Pan-fry, until golden-brown, 1-2 min per side. Remove pan from heat. Transfer **chicken** another baking sheet. Bake **chicken** in **middle** of oven and **potatoes** in bottom of oven, until **potatoes** are crisp and **chicken** is cooked through, 10-12 min.**



2. PREP

While **potatoes** boil, quarter **mushrooms**. Thinly slice **chives**. Strip **1 tbsp thyme leaves** from stems. Peel, then mince or grate **garlic**. Cut **bacon** into ¼-inch strips. Add **Parmesan**, **garlic** and **2 tbsp butter** (dbl for 4 ppl) in a small bowl. Mash together with a fork to combine.



5. COOK TOPPINGS

While **chicken** and **potatoes** cook, heat the large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 7-8 min.*** Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Add **mushrooms**, **onions** and **thyme** to the same pan. Cook, stirring often, until **mushrooms** are golden brown, 5-6 min. Add **kale**. Cook, stirring often, until wilted, 3-4 min.



3. PREP CHICKEN

Pat **chicken** dry with paper towels. Carefully slice into centre of **each breast** - parallel to cutting board - leaving 1-inch intact on the other end. Open up **each breast** like a book, then season all over with **salt** and **pepper**. Divide **Parmesan filling** between **each breast**, then fold closed.



6. FINISH AND SERVE

Combine **sour cream** and **half the chives**, in another small bowl. Divide **chicken**, **mushroom mixture** and **potatoes** between plates. Top **potatoes** with **bacon** and **chive sour cream**. Sprinkle **remaining chives** over the plate.

Dinner Solved!

