



# Jalapeño Popper-Stuffed Chicken

with BBQ-Spiced Potatoes and Green Beans

Special

Spicy

30 Minutes



Chicken Breasts



Bacon Strips



Sous Vide Potatoes



BBQ Seasoning



Jalapeño



Cheddar Cheese, shredded



Cream Cheese



Green Beans



Crispy Shallots



Lemon

## HELLO JALAPEÑO

*This medium-sized chili pepper provides a boost of flavour and a mild spice kick!*

## Start here

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

## 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
Bacon Strips	100 g	200 g
Sous Vide Potatoes	280 g	560 g
BBQ Seasoning	1 tbsp	2 tbsp
Jalapeño 🌶️	½	1
Cheddar Cheese, shredded	¼ cup	½ cup
Cream Cheese	43 g	86 g
Green Beans	340 g	680 g
Crispy Shallots	28 g	56 g
Lemon	1	1
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, 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.*

## Contact

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## Prep

- 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** (same for 4 ppl), then cut **lemon** into wedges.
- Combine **jalapeños, lemon zest, cream cheese** and **cheddar cheese** in a small bowl.



## Roast potatoes

- Meanwhile, pat **potatoes** dry with paper towels.
- Add **potatoes, remaining BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven until tender and golden-brown, 14-16 min.



## Prep chicken

- Pat **chicken** dry with paper towels, then season with **half the BBQ Seasoning, salt** and **pepper**.
- 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.
- Dollop **jalapeño mixture** onto one side of **each chicken breast**. Close other side over **filling**.



## Cook green beans

- Meanwhile, trim **green beans**.
- Wipe the same pan (from step 3) clean, then heat over medium.
- When hot, add **green beans** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp butter** (dbl for 4 ppl). 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.



## Cook chicken

- Wrap **two bacon strips** around **each stuffed chicken breast**.  
(**TIP:** Overlapping strips by ½ inch helps keep the bacon on the chicken!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden, 2-3 min per side.
- Transfer **chicken** to a parchment-lined baking sheet. Roast in the **middle** of the oven until cooked through, 16-18 min.\*\*



## 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!