HUNTERS CHICKEN

45 minutes

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Allergens: dairy

What is it?

Bacon, chicken, cheese..what more could you want from a meal! This delicious dish pairs well with some fresh greens and creamy mash for a top notch dinner.

MAKE IT FUN!

You can have fun wrapping the chicken up with the bacon like little presents!

What you'll need:

	For 2 people	3 people	4 people
Mozzarella	15g	20g	25g
Cheddar (grated)	15g	20g	25g
BBQ sauce	1 tbsp	2 tbsp	2 tbsp
Butter	60g	75g	90g
Bacon rashers	2	3	4
Chicken breast	2	3	4
Green beans	200g	250g	300g
Potatoes	400g	550g	700g

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:



Step 1:

Heat your oven to 200 degrees (gas 6). Wrap your bacon rashers around the chicken (one rasher per chicken breast). Place them on an oven dish and bake for around 30 minutes until the chicken is cooked through.

Step 2:

Meanwhile , mix the two cheeses together and set aside. Boil a saucepan of water. Peel and chop the potatoes and add to the pan. Boil until the potatoes are completley cooked. Drain and set aside.





Step 3:

Remove the chicken from the oven. Spread $\frac{1}{2}$ tbsp of BBQ sauce over each breast, and then sprinkle the cheese on top. Return to the oven for 10 minutes or until the cheese has melted. Meanwhile, boil the green beans in a pan of hot water until cooked to taste.

Step 4:

Add the butter to the potatoes and mash well. Dish up a scoop of mash and a helping of cooked green beans. Remove the chicken from the oven and add a portion to each plate, along with a spoonful of the BBQ cheesy sauce from the oven dish. Tuck in!



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME 1 2 3 4 5 LET'S MAKE IT AGAIN!