

Difficulty:
Easy



Time:
45 minutes



Hunters chicken

with green beans and mash



Allergens: milk, mustard, gluten

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.

AVERAGE COST
PER PERSON

£1.86

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Mozzarella	15g	20g	25g
Cheddar	15g	20g	25g
BBQ sauce	1 tbsp	2 tbsp	2 tbsp
Butter	60g	75g	90g
Bacon rashers	4	6	8
Chicken breast	2	3	4
Green beans	200g	250g	300g
Potatoes	400g	550g	700g

Kit list:

- Saucepan x2
- Oven dish

Make it your own!

We love this recipe with two different types of cheese, but you could take out one and double the quantity of the other if you have a preference.

Celebrate Family
Food

Charity no.
1125784



What to do:

Step 1: Heat your oven to 200 degrees (gas mark 6). Wrap your bacon rashers around the chicken (two rashers per chicken breast), overlapping the rashers slightly. Place them on an oven dish and bake for around 30 minutes until the chicken is cooked through.



Step 2: Meanwhile, mix the mozzarella and cheddar together in a bowl and set to one side.

Step 3: Boil a saucepan of water. Peel and chop the potatoes and add to the pan. Boil until the potatoes are completely cooked. Drain and set aside.



Step 4: Remove the chicken from the oven. Spread 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.

Step 5: Meanwhile, boil the green beans in a pan of hot water until cooked to taste.

Serve: 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!



What did you think of this recipe? Colour in the stars to give it a rating!

