

# Stuffed Chicken wrapped in Bacon

## Served with Seasonal Vegetables



### Ingredients

1 x Chicken breast

3 tbsp low fat garlic and herb cream cheese

2 rashers smoked streaky bacon

Seasonal vegetables: Potato (cut into ¼s ) Mangetout Baby corn carrots

Dressing: Olive oil vinegar lemon juice mustard mint

### Method

Set oven to GM4 / 180 degrees.

Cut a pocket in the chicken breast and stuff with cream cheese.

Stretch out bacon and wrap tightly around chicken breast.

Cover with tin foil and place chicken in oven for 25 minutes.

Take foil off bake for another 10 minutes.

Make Dressing to taste.

Steam your vegetables: Potatoes 4min

Add: Carrots 3min

Babycorn 2min

Mangetout 1min

Plate up.