



Jalapeño Popper-Stuffed Chicken

with BBQ-Spiced Potatoes and Green Beans

Special

Spicy

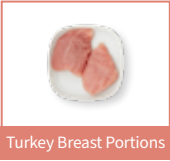
30 Minutes



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Chicken Breasts



Turkey Breast Portions



Bacon Strips



Yellow Potato



BBQ Seasoning



Jalapeño



Cheddar Cheese, shredded



Cream Cheese



Green Beans



Crispy Shallots



Lemon

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

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
Turkey Breast Portions	340 g	680 g
Bacon Strips	100 g	200 g
Yellow Potato	350 g	700 g
BBQ Seasoning	1 tbsp	2 tbsp
Jalapeño 🌶️	½	1
Cheddar Cheese, shredded	¼ cup	½ cup
Cream Cheese	1	2
Green Beans	170 g	340 g
Crispy Shallots	28 g	56 g
Lemon	1	1
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook poultry and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, 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.



Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Cook bacon-wrapped chicken

- Wrap **2 bacon strips** around **each stuffed chicken breast**. (**TIP:** Overlapping strips by ½ inch helps keep bacon on chicken!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **bacon-wrapped chicken**. Pan-fry until golden, 2-3 min per side.
- Transfer to a parchment-lined baking sheet. Roast in the **middle** of the oven until cooked through, 16-18 min.**



Prep

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



Cook green beans

- Meanwhile, trim **green beans**.
- Wipe the same pan clean, then reheat over medium.
- When hot, add **green beans** and ¼ **cup** (½ cup) **water**. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter**. 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.



Prep chicken

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

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **chicken**.**



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!



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