

Honeywell's

R E C I P E



Hunter Chicken

Ingredients

- 1 Chicken Breast Filler per person
- Grated Cheese (we used a Grated Dewlay Cheddar Cheese)
- Your favourite Smokey BBQ Sauce (We used Hickory Smoked BBQ Sauce)
- 2 Rashers of Smoked Back Bacon per Chicken Breast

1. Make a pocket in the Chicken Breast by slicing along the length of the Fillet from the top. Make 2 cuts, the first slanting to one side, the second in the side of the first and make sure not to cut through the bottom of the Fillet as you want to contain the filling.
2. Mix the Grated Cheddar Cheese with the Smokey BBQ Sauce so the Cheese is coated well but not so the Sauce runs.
3. Put a spoonful of the BBQ Cheese mix in each of the Chicken Fillets; generous but not overfilled.
4. Wrap 2 Rashers of Bacon around the Chicken Breast and secure with a Cocktail Skewer.
5. Put Chicken portions in an oven dish and cover.
6. Cook in pre-heated oven at 180°C for 40 mins.

Serve with New Potatoes and some Fresh Greens for a lovely Summer dish.

Enjoy!



Recipe cards available at

www.honeywellfarmshop.com