

Dinner

RECIPE CARD

Hunters Chicken (serves 4)

RECIPE NAME

Dinner

MEAL TIME

10 minutes

PREP TIME

40 minutes

TIME TO COOK

Serve with a side of Jacket Potato and your favourite veggies!

NOTES

284kcal
per serving

CALORIES

INGREDIENTS

- ★ 1½ tbsp Red Wine Vinegar
- ★ 1½ tsp Hot Smoked Paprika
- ★ 1½ tsp Garlic Granules
- ★ 2 tbsp Worcestershire Sauce
- ★ 2 x 400g cans Chopped Tomatoes
- ★ 4 Smoked Bacon Medallions, visible fat removed
- ★ 4 Skinless & Boneless Chicken Breasts
- ★ 200g Grated Mozzarella

METHOD



Put the Vinegar, Paprika, Garlic, Worcestershire sauce and chopped Tomatoes in a pan and place over a medium-high heat, bring to a simmer and cook for 20 minutes, stirring occasionally.



Meanwhile, gently bash the bacon medallions to flatten them out and lengthen slightly. Stretch a piece of bacon over each chicken breast.



Transfer the chicken and sauce into a large ovenproof dish. Make sure to cover the chicken breasts with the sauce and spoon a little sauce over the top.



Divide the mozzarella over the chicken breasts and bake in the oven for 20 minutes, or until the chicken is cooked through.