



If one classic Chicken dish isn't enough, why not combine two?!

Ingredients:-

Chicken Breasts ? One per person

Back Bacon

Double Gloucester Cheese with Onion & Chives

Home made Garlic Butter

Onion Salt

Oil

Method:-

- (1) Roll the Garlic Butter in a bit of film and place in the freezer until solid.
- (2) Grate the Cheese.
- (3) Cut a pouch in the Chicken Breast.
- (4) Cut a piece of the Garlic Butter, roll in the grated Cheese and stuff into the pouch in the breast.
- (5) Season the outside with a little Onion Salt and wrap in Bacon.
- (6) Rub the outer of the Bacon with more Garlic Butter.
- (7) Oil a tray and back in the oven at 180C for about 30 minutes.
- (8) Place under the grill to crisp the Bacon.

We were fortunate enough to will a 'Student Survival Pack' from [Swain Family Butchers](#) and promised to tag them in the recipes we make using their meat. This is the first and it was really good! We served it with a dressed salad, home made Coleslaw and scalloped chips.