



It's a sort of take on Chicken Kiev. Well similar.

Ingredients:-

1 Chicken Breast per person
Herb Garlic butter
Paprika
Onion salt
Chilli flakes
Streaky Bacon
Ground Black Pepper
Rosemary Sprigs

Method:-

- (1) Butterfly the Chicken Breasts.
- (2) Season with Paprika, Onion salt, Chilli flakes and Black Pepper.
- (3) Add the Garlic butter and fold the Chicken back into a breast shape.
- (4) Wrap the Bacon over and also season with Garlic Butter.
- (5) Place a sprig of Rosemary on top and wrap in foil.
- (6) Cook at 180c for about 30 minutes.
- (7) Open the foil and cook for a further 10 minutes to crisp the Bacon.

We served ours with roasted vegetables and potatoes. We also bought a low cost complete Chicken and cut it up. A £2.50 we had two good meals and had to carcass to make stock with.