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.