

DINNERLY



Dinner & Dessert! BBQ Bacon-Wrapped Chicken

Perfect for Mother's Day!



30-40min



2 Servings

A mother's love is unconditional, but just in case... It's a good idea you cook up these bacon-wrapped chicken breasts, slather them with barbecue sauce, and serve them alongside ranch mashed potatoes and cheesy roasted broccoli as a special treat just for her. And for something that's as sweet as she is—how about a mini raspberry cheesecake? We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg boneless, skinless chicken breast
- 4 oz pkg thick-cut bacon
- ½ lb broccoli
- 2 oz barbecue sauce
- 2 oz shredded cheddar-jack blend ⁷
- ¼ oz ranch seasoning ⁷
- 2 berry cobblers ^{1,7}

WHAT YOU NEED

- 3 tablespoons butter ⁷
- kosher salt & ground pepper

TOOLS

- medium saucepan
- medium skillet
- rimmed baking sheet
- potato masher or fork

COOKING TIP

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 960kcal, Fat 48g, Carbs 62g, Protein 68g



1. Cook potatoes

Preheat oven to 425°F with a rack in the center.

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover; bring to a boil over high heat. Uncover and simmer until tender, 10–12 minutes. Reserve ¼ **cup cooking water**; drain potatoes. Return to saucepan with cooking water and 2 **tablespoons butter**. Cover to keep warm off heat.



4. Make BBQ pan sauce

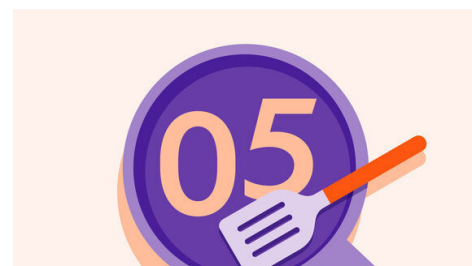
Discard **remaining bacon fat**; heat same skillet over medium-high. Add 3 **tablespoons water** and 1 **tablespoon butter**; bring to a simmer, scraping up any browned bits from bottom of skillet. Reduce heat to medium and add **barbecue sauce**. Cook, stirring frequently, until sauce is reduced by a third, 2–3 minutes.



2. Prep chicken & bacon

Pat **chicken** dry and season all over with **salt** and **pepper**. Wrap in **bacon**, placing bacon ends on one side if possible.

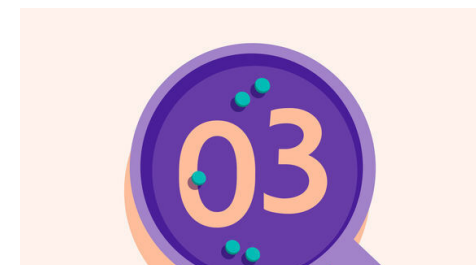
Place chicken in a medium skillet with bacon ends on the bottom. Cook over medium heat until bacon is crisped, 4–6 minutes per side. Transfer to one side of a rimmed baking sheet. Reserve **bacon fat** in skillet.



5. Finish & serve

Sprinkle **cheese** over **broccoli**. Bake on center oven rack until cheese melts and **chicken** is cooked through, 2–4 minutes. Mash **potatoes** with a potato masher or fork until smooth. Stir in **ranch seasoning** and season to taste with **salt** and **pepper**.

Serve **bacon-wrapped chicken** with **BBQ sauce** spooned over top and with **broccoli** and **ranch mash** alongside.



3. Roast broccoli & chicken

Toss **broccoli** with 1 **tablespoon bacon fat** and a **pinch each of salt and pepper**. Add to open side of baking sheet.

Roast on center oven rack until broccoli is tender and **bacon** is deeply crisp, about 10 minutes.



6. Time for dessert!

Heat **mini berry cobblers** according to package instructions and indulge after the rest of this luxurious meal. Enjoy!