

Mustard-stuffed chicken



Ingredients

- 125g ball mozzarella, torn into small pieces
- 50g strong cheddar, grated
- 1 tbsp wholegrain mustard
- 4 skinless boneless chicken breast fillets
- 8 smoked streaky bacon rashers

Method

Heat oven to 200C/fan 180C/gas 6. Mix the cheeses and mustard together. Cut a slit into the side of each chicken breast, then stuff with the mustard mixture. Wrap each stuffed chicken breast with 2 bacon rashers – not too tightly, but enough to hold the chicken together. Season, place on a baking sheet and roast for 20-25 mins.

Make it vegetarian friendly

Cheesy baked mushrooms: Heat oven to 180C/fan 160C/gas 4. Mix the mozzarella and cheddar with 1 tbsp pesto, then spoon into the hollows of 4 portobello mushrooms. Place on a baking tray and roast for 15 mins or until the mushrooms are softened and the cheese is bubbling.

⏱	Prep: 10mins / Cook: 20mins
👨‍🍳	Easy
🍴	Serves 4
📄	Easily halved/doubled
kcal	367
fat	19g
saturates	10g
carbs	0g