



HERBED MUSHROOM & BACON STUFFED CHICKEN

WITH PEPPERCORN PAN SAUCE WITH MASHED POTATOES & MIXED VEGETABLE

Tender breast of chicken stuffed with savoury herbed mushroom and bacon duxelle, oven-roasted to perfection - accompanied by creamy mashed potatoes and vegetables.



2 servings



10 minutes

Your kit includes:



CHICKEN DUXELLE



MIXED VEGETABLES



MASHED POTATO



PEPPERCORN SAUCE

pre-made kit



www.letscook.ca

HOW TO PREPARE

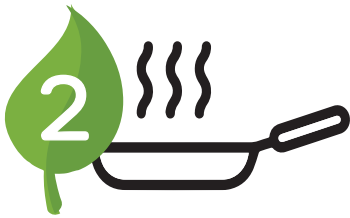
All produce is washed before packaging.

PREFERRED REHEAT METHOD



HEAT

With the container film removed, warm the Chicken Duxelles in a 350-degree oven for 7-10 minutes or until hot.



HEAT

In a medium pan on a medium heat, heat up Mashed Potatoes until hot.

In a small pan, on a medium heat, warm up Mixed Vegetables until hot.

In a small sauce pan, heat up Peppercorn Sauce.



PLATE & ENJOY!

Divide the items between two plates, topping with Peppercorn sauce. Enjoy!

ALTERNATIVE REHEAT METHOD



MICROWAVE

Leaving the container films on, microwave the chicken Duxelles, the mashed potatoes, and the mixed vegetables for 3-5 minutes each or until hot.

Leaving the container film on, microwave the peppercorn sauce for 1-2 minutes.



PLATE & ENJOY!

Divide the items between two plates, topping the Chicken Duxelles with Peppercorn sauce. Enjoy!

Share your meal by tagging us or using: #letscookca

CHICKEN DUXELLE