

# Stuffed PERi-PERi Chicken Breasts



## Ingredients

### For chicken breasts:

- 1/4 pack PERi-PERi rub (choose your flavour)
- 4 chicken breasts
- 1 tbsp olive oil
- 4 slices of smoked streaky bacon

### For stuffing:

- 10ml PERi-PERi sauce (choose your flavour)
- 75g full fat cream cheese
- Small bunch of fresh parsley, chopped
- 20g gherkins, finely diced



## Method

- 1** Preheat oven to 160°C. Butterfly chicken breast on a chopping board, starting at the thicker end and finishing at the thinnest point.
- 2** In a small bowl, combine cream cheese, PERi-PERi sauce, parsley and gherkins.
- 3** Flatten out chicken breast (smooth side down) and spread a thick layer of mixture on top. Fold over and wrap each breast in a slice of bacon.
- 4** Place breasts in a greased ovenproof dish, drizzle with oil and sprinkle with PERi-PERi rub.
- 5** Place in oven and cook for 25-30mins or until the chicken is cooked through. Now dig in!