



Pancetta Wrapped Stuffed Chicken Breast

Moist chicken breast packed with the rich flavours of semi sundried tomato, feta, ricotta and pistachio nuts served with sweet potato mash and crisp Fattoush salad with a garlic, lemon yoghurt dressing

Cooking Instructions Pancetta Wrapped Stuffed Chicken Breast:

1. Preheat oven to 190 degrees
2. Remove from packaging and place on lined baking tray
3. Place tray in oven and cook for 25-35 minutes or until cooked through

Cooking Instructions Sweet Potato Mash:

1. To heat on the stovetop, remove from packaging
 2. Place in cold pot over medium heat and stir until desired temperature is reached
1. To heat in microwave, remove from packaging and place in microwave safe container
 2. Heat on High for 2 minutes or until desired temperature is reached

Preparation Instructions Fattoush Salad:

1. Add dressing to salad
2. Toss to combine all ingredients and serve

Ingredients:

Pancetta Wrapped Stuffed Chicken Breast – Gluten Free

Chicken Breast Fillet, Pancetta, Semi Sundried Tomatoes, Feta, Ricotta, Pistachio Nuts

Sweet Potato Mash – Gluten Free

Sweet Potato and Butter

Fattoush Salad

Mixed Leaf, Radish, Heirloom Tomato, Spring Onion, Mint, Parsley, Pita Bread

Dressing: Garlic, Lemon, and Parsley Yoghurt