



# Chicken Breasts stuffed with Sundried Tomato Chunky Dip

⌚ Prep time: 10 mins  
👤 Cook time: 20 mins  
🍽 Serves: 4



## Ingredients

135g tub **Mediterranean Sundried Tomato Chunky Dip**

4 (175g) chicken breasts

4 streaky bacon rashers

## Method

1. Preheat oven to 180°C. Line a baking tray with baking paper.
2. Use a sharp knife to cut along the side and into the centre of each chicken breast to form a pocket, making sure not to cut all the way through. Stuff some of the **Mediterranean Sundried Tomato Chunky Dip** into the each chicken breast. Wrap bacon around chicken.
3. Heat a dash of oil in a frying pan over medium heat and brown the chicken on both sides.
4. Transfer chicken breasts into an oven-proof dish. Bake for 20 minutes or until cooked through. Serve with a salad on the side.

