



# THE FREE RANGE WRAP

**This chicken recipe for two is easy and impressive: The perfect focal point of any meal. Made with the finest free range chicken breast and our Homemade smoked Free Range dry cured streaky bacon - it really is the best you can get. Serve with a fresh green bean salad.**

## Ingredients:

\* 2 x Packington Free Range chicken breasts, skinless and boneless. \* 4-6 slices of Free Range streaky smoked bacon. \* 2 x tbsp of cranberry sauce \*150g of brie cheese \* Italian olive oil \*Salt \*Freshly ground black pepper - For the green bean salad: \* 2 x handfuls of green beans, 1/2 lemon (juice only)

## Method:

1. Preheat your oven to 200°C / Gas mark 6.
2. Carefully place each of your chicken breasts between two pieces of cling film and using a meat mallet bash out the pieces until roughly 0.5cm thick.
3. Remove the cling film and evenly spread some cranberry sauce over the chicken breasts (one tablespoon each). Then place a piece of brie on the breast, season the breast and roll up to enclose the cheese.
4. Lay the required amount of bacon (2-3 rashers per breast) side by side on a chopping board and place the chicken breast on them. Tightly wrap the bacon around the chicken breast, repeat with second breast.
5. Carefully lay the chicken breasts on a baking tray and drizzle with a little olive oil. Leave to cook in the oven until the cheese is nicely melted (approx 25 minutes).
6. Whilst the chicken breasts are in the oven, quickly blanch the green beans for a few minutes in boiling water, once blanched remove the beans and refresh them in iced water.
7. Toss the beans with lemon juice, salt, olive oil and black pepper.
8. Divide the beans between two plates and topped with the cooked chicken - serve at once!

\* Tips - why not try replacing the smoked bacon with our Parma ham!  
Wrapped chicken breast also taste just as lovely stuffed with our Homemade Free Range Sausage meat.