

Fennel Apple Bacon Stuffed Chicken Breast

INGREDIENTS

- 2 5280 Meat Chicken Breasts
- 5 pieces 5280 Meat Smoked Bacon
- 1 Fennel Bulb
- 1/2 Yellow Onion
- 1 Fuji Apple
- Himalayan Salt & Pink Peppercorn Seasoning

1. Slice smoked bacon into pieces and fry until cooked. Set aside and save bacon grease for later.
2. Slice apple, fennel and onion. Drizzle with olive oil, sprinkle with seasoning and bake at 400°F for 10-12 minutes until soft. Remove from oven and toss gently with bacon pieces.
3. Season chicken with seasoning and slice a thin opening on the thick side of the breast.
4. Stuff chicken with fennel apple and bacon mixture. Drizzle chicken with bacon grease.
5. Bake at 400°F for 15-20 minutes until chicken cooked all the way through
6. Serve garnished with more fennel apple and bacon.