



A bit of Bacon which needed using up and a couple of discount Chicken Breasts were the inspiration for this recipe and it was really good. Bacon and sweetness always work well together.

Ingredients:-

2 Chicken Breasts
4 Slices of Bacon
20g of Brown Sugar
1 tsp of Smoked Paprika
½ tsp of Garlic Powder
¼ tsp of Onion Salt
Salt & Pepper to season
1 Tbsp of Honey
A drizzle of Olive Oil
Fresh Parsley to garnish

Method:-

- (1) Combine the Brown Sugar, Smoked Paprika, Garlic Powder, Onion Powder, Salt and Pepper.
- (2) Rub half of the mix into the Chicken Breasts.
- (3) Wrap 2 rashers of Bacon around each Breast.
- (4) Rub the remaining season mix over the Bacon.
- (5) Drizzle with Olive Oil and cook at 150c for 30 minutes or until the Chicken is cooked.
- (6) Remove from the oven and drizzle the Honey over the Bacon.
- (7) Place under a pre-heated grill and cook until the Honey has been absorbed and the Bacon is

crisp.

We served ours with Potato wedges and Corn on the Cob.