

Smoky Hunter's Chicken



Mrs Darlington's
SIGNATURE RECIPE SERIES

Hunter's chicken is a delicious, family friendly dish that's simple enough to prepare for a midweek meal.

Mrs Darlington



Serves: Four

Preparation Time: 10 minutes

Cooking Time: 40 minutes

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients:

8 slices of bacon

4 chicken breasts, skinless and boneless

100g / 4oz grated cheddar cheese

100g / 4oz grated mozzarella cheese

1 jar of Mrs Darlington's Barbecue Relish

Instructions:

- Line an ovenproof dish with kitchen foil.
- Wrap 2 slices of bacon around each chicken breast and place in the ovenproof dish. Pour a jar of Mrs Darlington's Barbecue Relish over the chicken so it covers all the meat evenly.
- Place the dish in the oven and cook for 20 minutes.
- Remove from the oven and sprinkle all of the cheddar and mozzarella over the chicken. Cook for a further 20 minutes, or until the cheese is golden brown and the chicken is cooked through.
- Serve with potato wedges and salad.

Mrs Darlington's top tip *"Alternatively, pop a joint of your favourite meat in a slow cooker. Cover the meat with a jar of Mrs Darlington's Barbecue Relish and cook on low for 6 hours (or in a covered dish in a conventional oven at 140°C for 4 hours). When the dish is cooked, use 2 forks to shred the meat. Serve the Barbecue pulled meat over a jacket potato, with salad or in a burger bun".*

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