

## **Black Pudding Stuffed Chicken Breast wrapped in Bacon**

**Prep:** 10mins

**Cook:** 40mins

**Serves:** 4

### **Ingredients**

- 4 chicken breasts
- 100g black pudding
- 8 slices smoked streaky bacon
- 1 tablespoon butter
- ¼ teaspoon sea salt
- ¼ teaspoon black pepper

### **Method**

1. Wipe the chicken dry with kitchen paper.
2. Carefully make a slit in the chicken in the side of the breast about 5cm in length.
3. Divide the black pudding into four pieces and place each piece inside the chicken.
4. Wrap each stuffed chicken breast with two slices of the bacon and secure with a cocktail stick.
5. Place the chicken on the oven proof dish.
6. Melt the butter in the microwave for 10 seconds on high, or in a small saucepan over medium heat.
7. Use a pastry brush to cover the top of the chicken.
8. Pre heat the oven to 180 C / 350 F / 160 FAN / Gas 4 and bake for 30 to 40 minutes until the juices run clear.
9. Allow the meat to rest for 5 minutes.
10. Slice or cut into halves and serve.