



Cairnbaan Chicken

Ingredients - 4 servings

- 8 boneless, skinless chicken thighs
- Wild garlic pesto
- Dry cured -the best you can buy- streaky bacon
- A jar of sun dried tomatoes in oil (or rehydrated ones)

Method

- Flatten out all the thighs and spread a generous amount of pesto on them. Place a few sun dried tomatoes on top. Roll the thighs tightly.
- Wrap a piece of streaky bacon around each thigh like a parcel. You can use a cocktail stick to secure if the parcels are a little loose. Wrap the parcels up all together in foil in another parcel with the opening on top and bake in a moderately hot oven until almost cooked through.
- Unwrap the foil to expose the chicken and cook for a further 8 minutes to crisp up the bacon. Reserve any cooking juices.
- Check the centre of the thigh is piping hot. When plating up, drizzle the cooking juices over the thighs.
- Serve as a main meal with any vegetables of your choice and creamy mashed potatoes or as a light lunch with a seasonal salad, or eat cold as a delicious snack.

