



Chicken and Bramley Apple Parcels

Preparation time: 10mins

Cooking time: 15-20mins

Serves: 4

Ingredients

8 boneless, skinless chicken thighs
1 Bramley apples, peeled, cored and sliced
into eight
8 sage leaves
8 thin rashers smoked back bacon, stretched
tomato salsa to serve

1. Open the chicken thighs out, top each with a slice of apple and sage. Roll up the chicken and wrap each in a rasher of bacon. Secure with cocktail sticks.
2. Cook the chicken on a hot barbecue or under the grill for 15-20mins, turning occasionally, until cooked through. Serve with salad and tomato salsa.

