

BACON- WRAPPED CHICKEN THIGHS



PREP TIME: 20 MIN | COOK TIME: 40 MIN | SERVINGS: 4-6

Chicken thighs are versatile and great for stuffing. This recipe makes little chicken bundles stuffed with gooey cheese and chewy dates, with a delicious sweet and salty flavour. Try using other fillings such as dried apricots, diced apple, goat cheese, or walnuts.



ABOUT THE CHEF

A culinary arts professor and consultant, cooking show host, and cookbook co-author, First Nation Chef David Wolfman is an internationally recognized expert in wild game and traditional Indigenous cuisine.



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INGREDIENTS

- 1 cup (250 mL) dates, pitted
- ½ tsp (2.5 mL) garlic powder
- ½ tsp (2.5 mL) salt
- ½ tsp (2.5 mL) ground black pepper
- ½ tsp (2.5 mL) dried thyme
- 1 tsp (5 mL) dried basil
- pinch ground cumin
- 1 cup (250 ml) grated mozzarella cheese
- 8 boneless, skinless chicken thighs (2 lb/907 g)
- 16 bacon slices (1 lb/454 g)
- 16 toothpicks

DIRECTIONS

1. Preheat oven to 190°C (375°F).
2. Place a large cast iron frying pan in the oven to heat up.
3. Soak the dates in a bowl of warm water and set aside.
4. In a medium bowl, combine the garlic powder, salt, pepper, thyme, basil and cumin. Mix well.
5. Season both sides of the chicken thighs with the spice mixture.
6. Drain the water from the dates and dry off using paper towel. Finely chop, add the cheese and mix well.
7. Place a generous tablespoon of the date and cheese mixture in the centre of each thigh. Roll up and wrap a slice of bacon over each stuffed piece of chicken. Wrap another slice of bacon across each piece in the other direction. Tuck the bacon ends underneath. Skewer each piece with 2 toothpicks.
8. Bake chicken in the heated cast iron pan for 25 to 30 minutes.
9. Remove chicken from the oven and let rest for 5 minutes. Remove toothpicks before serving.

TIPS

- » Chill leftover chicken for up to 3 days in the fridge.
- » To freeze, let it cool, then transfer to food safe containers, removing all excess air, and freeze for up to 3 months. When ready to use, thaw in fridge overnight and heat to serving temperature 74°C (165°F) or higher.