



Otter Lodge

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Chargrilled Rockvale Chicken Fillet with crispy Cookstown Bacon, melted Fivemiletown Cheese, ratatouille chutney and fresh basil pesto.

Serves 2

2 8oz Rockvale chicken fillets skin removed

2 rashers Cookstown smoked back bacon

3 ounces grated Fivemiletown Cheddar

Olive oil for brushing

Ratatouille chutney

Basil pesto

Flat leaf parsley to garnish

Trim the chicken fillets removing any sinew.

Gently open the fillets out with a sharp knife to butterfly.

Brush the fillets with olive oil and place on a heated char grill or a hot ribbed skillet.

Cook for approximately 15/20 minutes turning regularly.

Cook bacon rashers on skillet or grill for 2 minutes each side to slightly browned and crispy.

Keep the bacon warm until chicken is cooked through.

Heat the grill and place the cooked chicken with bacon on top adding a generous helping of grated cheese.

Melt the cheese until golden and bubbly.

To serve use a large plate with 3 dollops of ratatouille chutney, – drizzle some fresh basil pesto around the edge of the plate, -place the chicken and bacon in the centre of the plate, garnish with flat leaf parsley and Serve at once with a helping of hot steaming champ and seasonal vegetables. Enjoy!