

Chicken and Bramley Apple Parcels



Serves 4

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

8 skinless chicken thighs

1 Bramley apple, peeled, cored and sliced into eight

8 sage leaves

8 rashers smoked back bacon, stretched

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, corn on the cob or apple sauce and chips