

# Partridge Breast with Bacon & Thyme



**Serves 4**

**Prep 5 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

4 partridge breasts  
8 rashers smoked streaky bacon  
2 sprigs thyme  
2 shallots, thinly sliced  
Olive oil

## **Side dish:**

[apple & cranberry sauce](#)  
green beans  
oven chips

1. Remove the skin from the partridge breasts, if present
2. Wrap each breast in 2 bacon rashers and set aside
3. Heat a little oil in a frying pan on a medium heat. Add the shallots and thyme and soften for a couple of minutes. Add the partridge breasts and fry on each side for 2 to 3 minutes
4. Remove the partridge and rest whilst you finish the shallots
5. Serve the breasts on top of the shallots, with the side dishes

## **To prepare the side dishes:**

Cook the beans in salted boiling water until tender, about 10 mins.

Cook the oven chips according to packet instructions, about 14 - 16 mins