

Chicken with Pancetta and Garlic

2 Fully Cooked Sous Vide Chicken Breast Fillets (Wayne Farms G# 54164)

2 TBLS Organic Extra Virgin Olive Oil (Olisur – G# 63079)

2 cloves garlic, peeled and sliced

3 oz pancetta, diced (Fiorucci – G# 57071)

Fresh sage leaves

Ground black pepper (Baron Spice – G# 84731)

Thaw Sous Vide according to package directions

Heat Oil in frying pan and gently saute the garlic, pancetta and sage over medium heat until the pancetta is crispy.

Remove from the pan with a slotted spoon, set aside and keep warm.

Add the chicken breasts and heat through until they reach proper temperature.

Return the pancetta, garlic and sage to the pan and toss over the heat for a few seconds.

Serve the chicken with pancetta mixture over the top.

Drizzle with the garlic flavored oil from the pan and serve immediately.

Serve with one of the following Idahoan Foods Potato products prepared as directed

Au Gratin Potatoes – G# 93115

Scalloped Potatoes – G# 93135

Real Mashed Potatoes – G# 93885

Butter Gold Mashed Potatoes – G# 93397

Butter & Herb Mashed Potatoes – G# 93411

