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Bacon Wrapped Chicken Breasts

(inspired by www.paleocupboard.com)

2 lb Boneless Skinless Chicken Breasts

1 lb Bacon

Garlic Salt

Freshly ground black pepper

Preheat oven to 425. Prepare a baking dish by lightly coating with olive oil. Cut chicken breasts in half and generously sprinkle with Garlic Salt. Then wrap each piece of chicken with slices of bacon. Secure bacon with toothpicks if necessary. Sprinkle with ground black pepper. Bake for 45 mins until chicken is cooked and bacon is crispy.

Baby Kale Caesar Salad with Cheese Crisps

8 oz Package of pre-washed Baby Kale

4-6 Tbs Caesar Salad Dressing (I prefer Newman's Own Creamy Caesar)

6-8 oz grated Parmesan Cheese

Preheat oven to 425. Line a baking sheet with parchment or aluminum foil. Place grated Parmesan Cheese on the pan & bake for 8 mins. Remove from oven & let cool for a few minutes on the sheet until firm enough to move to a plate to cool completely.

Combine Baby Kale with salad dressing, adjusting amount to your taste. Top with the cheese crisps and serve! Delicious!

Wine Pairing Recommendation

Rosè all day!! Pick a wine that is very bright and fresh to pair with the smoky salty bacon and creamy dressing. We had one of our favorites - Le Charmel which was perfect. Whispering Angel would be another great option. Cheers!!