



## Two Tubers

### All things potato and truffle

#### Caesar Chicken with Baked Potatoes

##### Ingredients

1 kg All round or waxy potatoes with oval tuber (I used Blue Moon)  
3 tlb oil  
¾ Cup Caesar Salad Dressing (either store bought or homemade)  
2 chicken breasts  
1 rasher streaky bacon  
1 cup panko breadcrumbs  
½ cup freshly grates parmesan  
Chives or parsley for garnish

##### Method

Add oil to a baking dish and place in a hot (180 degree) oven to pre-heat.

Wash and cut the potatoes in half long ways or if they are large in wedges. Place the potatoes in a saucepan of water and bring to the simmer. Simmer until just knife tender. Drain the potatoes and air dry. Once dry, toss the potatoes in the oil in the baking dish making sure they are well coated and place in the oven for 15 minutes.

Cut the chicken breasts in half and spread liberally with the Caesar salad dressing to marinate. Turn the potatoes and place back into the oven for 15 minutes.

Prepare the topping for the chicken. Finely chop the bacon and run the knife through until it reassembles crumbs. Place in a bowl with the breadcrumbs and parmesan and mix to combine. Turn the potatoes again and top with the chicken breast halves ensuring they have a good covering of the Caesar salad dressing. Return to the oven for 15 minutes. Turn the breast fillets, top with the remaining Caesar salad dressing and spoon over the bacon and crumble parmesan. Place under the grill for 5 to 10 minutes until the topping is set. Serve with a simple green salad.

##### Notes

The bacon topping can be made in a food processor. You can use store bought Caesar salad dressing but the Two Tubers one with truffle mustard takes this to the next level.