

Ground Ivy Chicken and Bacon



This is my take on a classic chicken breast stuffed with garlic butter and wrapped in bacon. For this I've added a layer of ground ivy leaves which really gives a boost to the flavours, and I've used garlic butter that I made from wild garlic, but you can make your own or use shop bought. I've also served it on mixed salad leaves with a few dandelion and garlic mustard leaves thrown in.

Ingredients: to serve 2 to 3

- 2 chicken breasts
- 4 rashers of unsmoked bacon
- A handful of ground ivy leaves (enough to cover the rashers of bacon)
- A "finger-sized" portion of wild garlic butter (optional)
- Mixed salad leaves and foraged salad leaves.

Method:

1. Boil a pan of water, drop in your ground ivy leaves, then immediately scoop them out and place them in a bowl of cold water.
2. Lay four rashers of bacon out and cover the bacon with the ground ivy leaves.
3. Place one chicken breast across two rashers of bacon.
4. If you're using garlic butter, place it inside the chicken breast now.
5. Roll up the bacon rashers over the chicken breasts.
6. Transfer to a baking sheet and put it in a pre-heated oven at 200 degrees for 20 to 30 minutes.
7. Remove from the oven and slice before serving over a mixed leaf salad.