



Marinated Chicken Thighs wrapped in Harrington's Streaky Bacon

The thigh's no longer the limit with this great twist on a classic favourite using Harrington's streaky bacon. Our bacon is the only one to use because it has a unique lovely crisp, smoky taste that complements the marinated chicken perfectly. It's an easy recipe, and so delicious, so don't be chicken, have a go.

Equipment

- Frying pan (must be ovenproof)
- Oven
- Cooking thermometer

Ingredients

- Harrington's Streaky Bacon
- Good quality fresh skinless chicken thighs

Directions

1. Heat the oven to 180 C
2. Wrap each chicken thigh with 1 rasher of Harrington's Streaky Bacon
3. Fry the wrapped chicken thighs in oil until the bacon is well coloured
4. Put the frying pan in the oven and monitor the thighs until they reach 70 C internal temperature.
5. Serve with your favourite accompaniment and as another option stuff the chicken thighs with pesto or olive tapenade.