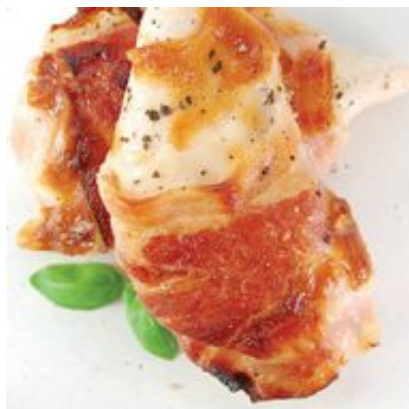


## Lavender Chicken



**Serves:** 4

**Profitability:**

**Steps:**

Preheat oven to 200C/gas mark 6

Place 3 sprigs of lavender on top of each chicken fillet. Wrap two slices of bacon around each chicken piece, keeping the lavender inside

Place chicken into shallow oven-proof dish and season with salt, pepper and chilli flakes

Put dish on top shelf of oven and bake for 20 minutes, turning once. Turn again so the lavender is on top and sprinkle with the grated cheese before baking for a further 10 minutes to melt cheese

**Ingredients:**

4 chicken skinless & boneless breast fillets

8 bacon rashers

12 fresh lavender sprigs

Chilli flakes, to taste

Salt and freshly ground black pepper

120g cheddar cheese, grated