

Applewood-Bacon Wrapped Chicken Osso Buco

Servings: 1

INGREDIENTS

- 3 ea Chef's Line™ original chicken for osso buco
- 5 sl applewood-smoked bacon
- 6 oz frozen collard greens
- 1 c Chef's Line roasted-garlic chicken stock
- 3 oz Fuji apples, roasted

PREPARATION

Wrap osso buco with bacon and deep fry until golden brown. Remove from fryer and finish in oven. In sauté pan, cook off diced bacon; add collard greens and chicken stock. Let cook and reduce. Add apples. On plate, place greens on bottom and top with bacon-wrapped osso buco.

