

Stuffed Chicken Breasts

Ingredients:

Servings: 4

- 4 chicken breasts
- 4 slices cheddar/jack cheese
- 8 slices bacon

TOPPING:

- 1 c. shredded cheddar
- 8 oz. cream cheese
- 4 oz small can diced green chiles



Directions:

1. Preheat oven to 350F.
2. In skillet or griddle, cook all 8 pieces of bacon to desired crispness. Save the love (i.e., the grease).
3. Split Breasts. Place boneless, skinless chicken breast, with the tender removed, on a cutting board, and hold it flat with the palm of your non-knife hand. Using a sharp chef's, boning, or fillet knife, slice the chicken breast horizontally into two even pieces. Slice open chicken breasts lengthwise (like a fold-over sandwich, with one side still attached).
4. Place breasts in a 2 qt. greased casserole dish.
5. Insert a slice of cheese and 2 strips of pre-cooked bacon into each breast and fold over to close.
6. Soften cream cheese about 30 seconds in microwave.
7. In a bowl, mix cheddar, cream cheese, and chiles with a few teaspoons of bacon grease and stir till combined.
8. Spoon topping onto breasts.
9. Bake uncovered at 250F about 45 minutes (or till internal temp reaches 165F).

Recipe Courtesy of: Doyle O. Welborn