

Bacon Wrapped Jalapeño Popper Chicken

ingredients

6 large

Chicken Breast Halves, skinned and deboned

6 whole

Jalapeño peppers

6 slices

Monterey Jack or Colby Cheese

6 slices

Bacon

here's how

- 1 Pound chicken to even thickness, about ½ inch thick.
- 2 Place a slice of cheese on each piece of chicken and top with a jalapeño. Roll chicken around jalapeño.
- 3 Wrap a slice of bacon around each bundle and secure with a wooden pick. Place chicken bundles on grill over high heat. Cook for 35 to 40 minutes turning frequently.
- 4 Place chicken bundles on grill over high heat.
- 5 Cook for 35 to 40 minutes turning frequently.