

Bacon Wrapped Chicken Breasts

Ingredients

- 4 chicken breasts, approximately 4 ounces each
- 8 strips of bacon, we recommend uncured
- 8 tablespoons of cream cheese
- 2 green onions finely chopped
- butter and kosher salt to taste

Directions

1. Heat oven to 400 degrees.
2. Spray a 9 x 13 inch baking dish with non-stick cooking spray.
3. Lay chicken breasts out on clean surface and trim away any fat or bulky pieces.
4. Using a flat poultry tenderizer, pound the chicken breasts until they are about a half inch thick.
5. Spread 2 tablespoons of cream cheese on each chicken breast, and sprinkle with green onions.
6. Dot small amounts of butter around the filling as well and sprinkle with kosher salt to your tastes.
7. Carefully roll the chicken up and place seam side down.
8. Use two pieces of bacon to completely wrap each chicken roll. Secure with skewer or toothpicks.
9. Place in baking dish, making sure there is a bit of room in between each roll.
10. Bake for 35 minutes or until internal temp reaches 170 degrees.
11. Move up to broiler, about six inches away from heat, and broil for 5 minutes at 550 degrees.
12. Remove immediately and serve hot.