



Jalapeño Chicken

Stuffed jalapeño peppers are wrapped in marinated chicken breasts, then with bacon for a super tasty treat from the grill.

Prep Time: 2 hrs. 25 min.

Cook Time: 20 min.

Ready In: 2 hrs. 45 min.

Serving Size: 6 servings

Ingredients

- ✓ 6 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
- ✓ 1 (16 ounce) bottle Italian dressing
- ✓ 3 fresh jalapeno peppers, halved lengthwise and seeded
- ✓ 1 (3 ounce) package cream cheese, softened
- ✓ 6 slices bacon
- ✓ toothpicks

Directions

1. Place chicken breasts in a dish with the Italian dressing. Cover, and marinate in the refrigerator at least 2 hours.
2. Preheat the grill for high heat.
3. Stuff each jalapeno half with cream cheese. Roll chicken breasts around jalapeno peppers. Wrap each chicken breast with a slice of bacon. Secure with toothpicks.
4. Lightly oil the grill grate. Arrange wrapped chicken breasts on the prepared grill. Cook for 20 minutes, turning frequently, or until bacon is browned and the chicken juices run clear.

Nutrition

Amount per serving

- ❖ Calories: 446
- ❖ Total Fat: 33 g
- ❖ Total Carbs: 9 g
- ❖ Protein: 29 g
- ❖ Cholesterol: 93 mg
- ❖ Sodium: 1532 mg