



4-Cheese Bacon Wrapped Chicken Breast

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 types of cheese, grated. Cheddar, Mozzarella, Colby Jack, anything you like
- 1 chicken breast per person
- 2-3 slices of bacon per breast
- Some butter/margerine

Instructions

1. Pre-heat oven to 350F degrees
 2. Slice into the side of the Chicken Breasts, creating a pocket
 3. Put in a small amount of butter, and enough cheese to fill the cavity
 4. Put slices of bacon over the top of the breast, and roll the breast into them
 5. Wrap breasts in foil, and cook on a baking sheet for 45 minutes
 6. Take breasts out of foil, dispose of the bacon fat
 7. Place on the baking sheet (I foil lined it) and broil for a further 10-15 minutes, until golden-brown
 8. Turn over and do the same if you wish
 9. Serve
-