



Stuffed Chicken Breast

LIST of INGREDIENTS:

- 12 (7oz) chicken breast, single lobe (cleaned & pounded to double size)
- 24 bacon slices, thin (room temperature)
- 2 lb feta crumbled
- 1 lb sundried tomato - diced
- 10 green onion stalks - chopped
- 2 tbsp lemon juice
- 1/2 cup sour cream
- 2 tbsp hot sauce
- salt, pepper, garlic

the Method:

Lay down plastic wrap on work table to cover it completely. Lay out the chicken and cover the top with plastic wrap. With a mallet, gently pound the breast down to double the size. Remove the top layer of plastic. Season both sides of the chicken with salt, pepper and garlic.

In mixing bowl, combine the other ingredients besides the bacon. Mix the stuffing well. Spread the stuffing on to each breast. From the shallow end, roll chicken up. Do them all the same for uniformity.

Put 2 strips of bacon side by side, with one piece just over lapping the other. Roll chicken in the bacon on an angle. Use toothpicks to hold the bacon in place.

You can fry them until the bacon is crisp, but they will need to go in the oven for 15 minutes at 400°.

The temperature must reach 165° in the very center of the chicken.

Sliced on a bias and serve.

