

Pimento Cheese Stuffed Chicken with Bacon

4 boneless, skinless chicken breasts
12 oz. container (or more) pimento cheese
8 slices of bacon

Preheat oven to 375.

Pound chicken breasts until they're about ½" thick using the smooth side of a meat tenderizer (or mallet). [If you don't have a meat tenderizer, place the chicken between two plastic cutting boards and pound them thin with a hammer.]

Scoop a heaping amount of pimento cheese onto each of the chicken breasts. Roll into a tight round. Wrap each round with two slices of bacon, using the bacon to keep the cheese tucked into the chicken.

Lay on a rimmed baking sheet lined with foil. Bake at 375 for 25–30 minutes, until chicken is cooked through. Turn on the broiler to high and broil an addition 2–3 minutes until bacon is crispy.

Garnish with flat-leaf parsley.



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