

Jalapeno Popper Chicken

2 boneless, skinless chicken breasts

Pinch of garlic powder

1/8 tsp. Kosher salt

1/8 tsp. freshly ground black pepper

1 tbs. extra-virgin olive oil

2 oz. cream cheese

3 tbs. jarred, diced jalapeños (or 3 fresh jalapeños, cut-in-half, seeded and membranes removed)

3 tbs. shredded cheddar cheese

4 pieces of roasted bacon*, crumbled OR bacon bits

Preheat oven to 375.

Generously season both sides of chicken breasts with garlic powder, salt, and pepper. Spread oil on the bottom of your baking dish. Lay seasoned chicken breasts on olive oil and dot with cream cheese. Spoon the diced jalapeños on top of the cream cheese and cover with shredded cheddar cheese.

Bake, uncovered, at 375 for about 40 minutes or until chicken is cooked through. Turn on broiler and broil for about 3 minutes, until cheese is golden on top.

Garnish with roasted bacon.

*Place baking racks on a baking sheet. Lay bacon slices on racks and roast at 400 until crisp (about 15 minutes).



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