

## Chicken

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# Pimiento Cheese Chicken

Cooking Light

**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 34 minutes**

**1 slice applewood-smoked bacon**  
**3/4 cup cheddar cheese, shredded**  
**2 tablespoons green onion, minced**  
**1 1/2 tablespoons pimientos, diced**  
**1 tablespoon canola mayonnaise**  
**2 teaspoons fresh lemon juice**  
**1/2 teaspoon hot sauce**  
**1/2 teaspoon salt, divided**  
**4 6-ounce boneless/skinless chicken breast**  
**1/2 teaspoon black pepper**  
**1 tablespoon canola oil**

Preheat oven to 350 degrees.

Cook bacon in a large oven-proof skillet until crisp. Remove bacon, reserving drippings in pan; crumble bacon.

Combine bacon, the next six ingredients and 1/4 teaspoon salt.

Cut a 1-inch-wide slit into the end of each breast half; carefully cut down to the center of chicken to form a deep pocket. Divide cheese mixture evenly among pockets. Secure with wooden toothpicks. Sprinkle chicken with 1/4 teaspoon each of salt and pepper.

Heat pan over medium-high heat. Add oil to drippings. Add chicken to pan; saute 4 minutes. Turn chicken over.

Place skillet in oven. Bake for 12 minutes; let stand for 5 minutes.

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Per Serving (excluding unknown items): 118 Calories; 10g Fat (78.8% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 22mg Cholesterol; 415mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.