

# Barbecue Bacon-Cheddar Stuffed Chicken Breasts (Grilled)

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## **Servings: 4**

*4 (8 ounce)  
boneless/skinless chicken  
breasts  
3 slices bacon  
2 tablespoons butter,  
melted  
1 large buttermilk biscuit  
2/3 cup shredded cheddar  
cheese  
2 tablespoons chopped  
olives  
2 tablespoons chopped  
parsley  
2 to 3 tablespoons water  
salt (to taste)  
pepper (to taste)  
1/4 cup barbecue sauce*

Make the filling: In a skillet, cook the bacon until crisp. Crumble. In a bowl, mix two tablespoons of the bacon drippings and the melted butter. Crumble the biscuit into a bowl. Add the bacon, half of the drippings mixture, the cheese, chives and parsley. Stir in the water. Season with salt and pepper.

With your knife parallel to the cutting board, slice the chicken breasts in half horizontally without cutting all the way through. Open like a book. Cover with plastic wrap. Pound until 1/2-inch thick.

Season the chicken on both sides with salt and pepper. Brush the pounded chicken with the remaining drippings mixture. Spoon the filling on top, leaving a one-inch border around the edges. Roll up the chicken toward the pointy end. Tie with three pieces of kitchen twine.

Grill on oiled grates over medium heat, turning, until cooked through, 18 to 20 minutes. Brush with the barbecue sauce during the last 2 minutes of grilling.

Transfer to a cutting board. Let rest for 5 minutes.

Remove the twine and slice.

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Per Serving (excluding unknown items): 171 Calories; 15g Fat (78.6% calories from fat); 7g Protein; 3g Carbohydrate; trace Dietary Fiber; 39mg Cholesterol; 425mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.