

Chicken

Easy Cheesy BBQ Chicken

Servings: 6

TIP: To make cleanup easier, coat the inside of the slow cooker with nonstick cooking spray before adding the ingredients. To remove any sticky BBQ sauce residue, soak the stoneware in hot sudsy water, then scrub it with a plastic or nylon scrubber; don't use steel wool.

6 boneless, skinless chicken breasts; about 1 1/2 pounds

1 bottle (26 oz) barbecue sauce

6 slices cooked bacon

6 slices Swiss cheese

Place chicken in slow cooker. Cover with barbecue sauce. Cover; cook on LOW eight to nine hours. (If sauce becomes too thick during cooking, add a little water.)

Before serving, cut bacon slices in half. Place two pieces cooked bacon on each chicken breast in slow cooker. Top with cheese. Cover; cook on high until cheese melts.

Per Serving (excluding unknown items): 494 Calories; 35g Fat (64.1% calories from fat); 35g Protein; 9g Carbohydrate; 1g Dietary Fiber; 109mg Cholesterol; 735mg Sodium. Exchanges: 4 Lean Meat; 4 Fat; 1/2 Other Carbohydrates.