

Bacon Wrapped Smoked Gouda Stuffed recipe

INGREDIENTS:

4 boneless chicken breasts

4 slices bacon

3 -4 ounces smoked gouda cheese

1¼ teaspoon cayenne

1½ teaspoon garlic powder

1½ teaspoon paprika

1½ teaspoon pepper

DIRECTIONS:

Combine, cayenne, garlic powder, paprika and pepper.

Flatten chicken breasts to approx 1/4" thickness.

Season both sides of chicken with the cayenne mixture.

Place small piece (s) of cheese on chicken and roll up, pressing firmly.

Wrap each stuffed breast with a bacon slice and then brown over medium heat until bacon just begins to crisp. Bake in a 350 oven for 20 minutes