



Bacon - Maple Wrapped Cream Cheese Stuffed Chicken

Ingredients:

- 3 boneless, skinless chicken breasts
- 1 8 oz. cream cheese softened
- 9 slices bacon
- 6 scallions chopped
- 3 garlic cloves minced
- Salt, pepper
- 3 T Maple Syrup

Directions:

1. Preheat oven to 400 degrees F.
2. Spray a 9x13-inch baking dish with nonstick cooking spray.
3. Lay chicken out and pound flat, then season with salt and pepper.
4. Mix together the cream cheese, scallions and garlic.
5. Spread 1/3 of the cream cheese mixture on each chicken breast.
6. Roll up the chicken breast.
7. Wrap or roll 3 pieces of bacon around each chicken breast (secure with toothpicks) and lay seam side down in prepared pan.
8. Spoon 1 T maple syrup over each chicken breast.
9. Bake for 40-50 minutes. Until Chicken is cooked through. Spoon sauce from pan over each breast before serving.