

# Aunt Nellie's®



## BACON WRAPPED POTATO STUFFED CHICKEN

**SERVES:** Makes 8 SERVINGS  
**PREP & COOK TIME:** 2 HOURS  
Courtesy of: EZPZMealz

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### INGREDIENTS

- 2 lbs. Boneless Skinless Chicken Breast (approx. 4 large chicken breasts)
- 8-12 pieces of bacon, thinly sliced
- 1 can of READ German Potato Salad (with sauce)
- 8 slices Sharp Cheddar Cheese
- Fresh ground pepper

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### INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Using a sharp knife, slice a pocket or slit into each chicken breast, and fold the breast open.

3. Place two slices of sharp cheddar cheese into the pocket, then spoon 4 ounces READ German Potato Salad (with sauce) onto the cheese, so when the breast is folded over there is cheese on either side of the potatoes.
4. Fold chicken over and close so the cheese and potatoes are inside the pocket.
5. Take 2-3 slices of bacon and completely wrap the stuffed chicken breast in bacon, tucking loose ends on the underside of the chicken.
6. Spray a baking dish with non-stick spray or coat with cooking oil, and place bacon wrapped chicken into the tray.
7. Bake for approximately 40 minutes at 400 degrees F, until the internal temperature of chicken reaches over 160 degrees F.
8. Switch oven over to Broil on high (500 degrees F), and broil 2-3 minutes to crisp up the bacon. Check the internal temperature, it should be at 165 degrees F.
9. Remove from the oven, and let rest for 5 minutes, then serve.

NOTE:

- Each chicken breast serves 2. If chicken breasts are smaller, and you have 8 instead of 4, then place only one slice of cheese between each breast, and 1 Tbs or so of the READ German Potato Salad. Then wrap in bacon. Check internal temperature at 30 minutes, as smaller chicken breasts will cook faster.
- Use thinly sliced bacon, as it will crisp up better, a thick sliced bacon will take longer to cook to crisp and can dry out your chicken.
- Use an instant-read meat thermometer to check the internal temperature of chicken and cook to 165 degrees F.

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