

# Bacon Wrapped Chicken Rolls



PREPARATION TIME

15 minutes



COOKING TIME

40 minutes



PERFECT PARTNER

waxed beans



Chives are expensive during the cold weather months. There are several brands of frozen chopped chives that can save you money. Or, chop and freeze your own when they're in season.

## SHOPPING LIST

- chicken • cream cheese
- chives • bacon

## ON HAND

- pepper • butter • paprika
- bread crumbs

## INGREDIENTS

- 6 skinless, boneless chicken breasts (6 ounces each)
- 1 (8-ounce) package cream cheese, softened
- 2 tablespoons snipped chives
- 1/4 teaspoon pepper
- 6 slices bacon
- 2 teaspoons melted butter
- 1/4 cup bread crumbs
- 1/4 teaspoon paprika

### Make Ahead

Roll the chicken and cheese and wrap with bacon. Refrigerate up to 24 hours until ready to cook.

### ♦ VARIATION

For a lower-calorie dish, wrap the rolls with thinly sliced low-fat ham from the deli and omit the broiling stage.

SERVES 6

## COOKIN' Express

• Cream cheese can be softened in a jiffy by removing the foil wrapping, placing it in a microwave-safe bowl, and heating on HIGH for 10 seconds.

- 1 Preheat oven to 375°F. Pound chicken to 1/2-inch thickness between 2 pieces of plastic wrap.



- 2 Spread cream cheese on chicken. Top with chives. Roll up to enclose filling. Sprinkle with pepper. Wrap with bacon.

- 3 Place rolls seam side down in a baking dish. Bake for 35 minutes. Pour off drippings. Mix melted butter and bread crumbs in a bowl.



- 4 Preheat broiler. Broil rolls for 3 minutes on each side to crisp bacon. Sprinkle crumb mixture over rolls. Top with paprika.