

# MONTEREY CHICKEN

Prep time: 10 mins | Cook Time: 35 mins | Smoke Temp: 325 F

Sweet & Spicy barbecue chicken topped with thick cut bacon and smothered in Monterey Habanero and Cheddar Cheese. Takes a regular chicken breast to the next level.

## INGREDIENTS:

- 4 Boneless Skinless Chicken Breasts
- **How to BBQ Right Grande Gringo Mexican Seasoning**
- **Unger Meats** Bacon, cooked and chopped
- **Bothwell Monterey Habanero Cheese**, shredded
- **Bothwell Cheddar Cheese**, shredded
- **Craig's BBQ Sauce**
- Green Onions, chopped



## DIRECTIONS:

- Preheat the grill to 325 F.
- Season chicken breast with the **Grande Gringo Mexican Seasoning** on all sides.
- Place the breasts on the grill, insert a probe to monitor the internal temperature.
- When the internal temperature reaches 155, transfer the breasts to a flat iron skillet and glaze generously with **Craig's BBQ Sauce**. Continue to cook until the internal temperature reaches 165 F.
- Top each breast with chopped bacon and cheese. Return the skillet to the grill and cook just until the cheese melts over the top.
- Garnish with green onions and serve.  
Enjoy!

DID YOU MAKE THIS RECIPE?



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UNGERMEATS