



## *20-Minute Skillet Monterey Chicken*



### **Ingredients:**

- 4 boneless skinless chicken breasts
- 4 slices bacon
- ½ cup chicken stock
- 4 tbsp barbecue sauce use your favorite!
- 4 oz Colby jack cheese shredded
- 1 tomato diced
- 2 green onions sliced
- salt and pepper optional

### **Method:**

1. Fry bacon in a large skillet until crispy.
2. While bacon is frying, pound chicken breasts to desired thickness. The thinner they are, the less cooking time required. Season with salt and pepper if desired.
3. Remove bacon from skillet with a slotted spoon and drain on a paper-towel lined plate.
4. Turn heat to medium high and brown chicken on both sides (2 to 3 minutes per side.)
5. Pour chicken broth over the chicken breasts and cover skillet with a lid. Cook until chicken is done, about 4 to 5 minutes depending on the thickness of the chicken.
6. Turn off heat and spread barbecue sauce on top of each chicken breast.
7. Top with two slices of bacon.
8. Divide cheese evenly among the chicken.
9. Place under the broiler for 30 seconds to 1 minute - just until cheese is fully melted.
10. Top with tomato and green onions.