

Garlic-Bacon Chicken Breast

This recipe is super simple, and it only calls for a handful of ingredients. And it's delicious!

Course Main Dish
Cuisine American

Servings 3-4 PEOPLE **Prep Time** 15 MINUTES **Cook Time** 30 MINUTES

Ingredients

- 2 King's Chicken Breast
- 2/3 cup Brown Sugar
- 2 tbsp Freshly Minced Garlic
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 1 dash Cayenne Pepper (optional)
- 8 slices bacon
- 2 tbsp olive oil

Instructions

1. Mix together brown sugar, garlic, salt, pepper, and cayenne (optional) in a small mixing bowl.

2. Cut chicken breast tenders from chicken breast.

3. Coat each piece of chicken in brown sugar mixture and wrap with 2 pieces of bacon.

4. Lay in baking dish with at least 2 inch sides.

5. Drizzle with olive oil.

6. Cook at 375 for about 30 to 35 mins or until chicken and bacon are cooked through. Serve with rice and enjoy!