

LEE'S CREAM CHEESE STUFFED CHICKEN

*Lee Hale
Nuclear Medicine*

4 chicken breasts
½ jar sliced jalapeno peppers
1 jar real bacon bits
1 pkg. bacon

1 (8 oz.) pkg. cream cheese
Tony's Cajun seasoning
Italian dressing
Worcestershire sauce

Butterfly chicken breasts. Marinate chicken breasts in Italian dressing and Worcestershire sauce; completely cover chicken. Refrigerate for 2 hours. Mix together cream cheese, jalapeno peppers, and bacon bits. Sprinkle chicken with Tony's seasoning and fill inside with cream cheese mixture. Take 2 bacon slices and wrap around breast. Spray grill with Pam to prevent sticking. Place on grill and cook until done.

LEMON GARLIC CHICKEN

*Connie Dew Harris
Business Office Department*

2 Tbsp. extra virgin olive oil
2 tsp. grated lemon peel
2 Tbsp. lemon juice
3 Tbsp. grated onion

¼ tsp. salt
2 cloves garlic, minced
8 chicken breasts or 1 cut-up chicken