

STUFFED CHICKEN BITES



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 20 servings*

Reorder No.	Description	Amount
248770	Chicken Breast	10
737810	Bacon	2 lb.
592532	Jalapeño Peppers	10
163562	Cream Cheese	8 oz.
326135	Mexican Cheese Blend	2 cups
478590	Sea Salt	To taste
225061	Black Pepper	To taste
115169	Toothpicks	

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Slice chicken breasts in half, then pound until ¼" thick. Salt and pepper to taste. Cut the jalapeño peppers in half lengthwise; remove seeds and center membrane. Mix cream cheese and Mexican cheese blend, then evenly distribute mixture throughout the halved jalapeños. Place peppers on the chicken breast, and wrap tightly. Wrap each chicken breast completely with two pieces of bacon, then place a toothpick through the center to hold in place. Bake at 375° for 30 minutes. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Remove from oven, and allow to cool before serving. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.