

HUNTER'S CHICKEN

You will need.

1 Chicken Breast per person.

Small amount of cheese.

1 or 2 slices of Bacon depending on size of Chicken Breast. (plain or smokey bacon – your choice)

BBQ Sauce.

Preheat your oven – Gas 8/230C

First wash and dry the Chicken Breast.

Using a sharp knife slice each Breast lengthways, through the fattest part of the breast.

Place the piece of Cheese inside the Chicken Breast and securely wrap the whole breast with 1 or 2 slices of bacon.

Place in a roasting dish and generously cover with BBQ sauce.

Place in a hot oven.

Cook on high for 20 minutes, then reduce to Gas 6/200C for further 30 minutes or until the chicken is thoroughly cooked.