

Bacon Wrapped Chicken

total time: 35 min | servings: 10 | \$1.13 per serving*

INGREDIENTS

- 10 slices Bar-S Bacon
- 10 chicken tenderloins
- 2/3 cup brown sugar
- 1 tablespoon chili powder

GET COOKING

- 1. Pre-heat oven to 375 F.
- 2. In a shallow dish, combine the brown sugar and chili powder.
- 3. Wrap each raw chicken tenderloin in 1 slice of bacon.
- 4. Roll the bacon wrapped chicken in the brown sugar mixture to coat.
- 5. Evenly distribute the chicken tenderloins on a baking sheet.
- 6. Cook for 20-25 minutes or until bacon is crisp.
- 7. Let cool and serve.