

Jalapeno Popper Buffalo Chicken Bundles Wrapped in Bacon

written by The Recipe Exchange | June 29, 2015

Ingredients

2 boneless, skinless chicken breasts
8 small jalapeno peppers, roasted with stem and seeds removed
2-3 ounces cream cheese, room temperature
Buffalo Wing Sauce
8 slices bacon
Blue cheese dressing, for dipping

Directions

Pre-heat oven to 450 degrees. Pound the chicken very thin. If making appetizers, cut each breast into four pieces. If using as an entree, you can leave them whole. Season with salt and pepper and lay a roasted jalapeno pepper (more if leaving whole) and some cream cheese over the top.

Roll each one into a little bundle and coat in Buffalo wing sauce. (Note: I buy the Franks *Wing* Sauce as opposed to the hot sauce. If using hot sauce, you'll want to mix with some melted butter). You can marinate the bundles in the sauce, but it's not completely necessary. Wrap in bacon and secure with a toothpick.

Spray a baking dish with non-stick cooking spray and pour a little of the wing sauce in the bottom. Place bundles in the dish without crowding. Bake for about 30 minutes, or until chicken is cooked through and bacon is starting to get crispy, turning once if necessary.

Serve with a side of Blue cheese dressing (or ranch if you're not fond of blue cheese). Enjoy!