**Cream Cheese Stuffed Bacon Wrapped Grilled Chicken**

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**INGREDIENTS**

* 4 whole boneless skinless chicken breasts, cut in half
* 1 pound bacon
* 12 oz. Garlic and Herb Cream Cheese
* 1 - tablespoons butter

**DIRECTIONS**

1. Lay the chicken out and pound flat.
2. Top each piece with large dollops of cream cheese
3. Lay out a few (2 or 3) pieces of bacon, side by side
4. Roll up chicken and place in center of bacon
5. Wrap bacon up and around chicken rolls
6. Set seam side down on foil covered cookie sheet
7. At this point if you are making them ahead, cover with plastic wrap and place in the fridge until grilling time.
8. Cover grill rack with foil. Heat grill to 400 degrees
9. Pace chicken directly on foil and close grill. Let temperature settle down to 300 degrees.
10. Grill for 30 minutes or until meat thermometer reads 165 degrees.
11. Remove from grill. Let settle for five minutes, slice, and serve.