

Grilled Cheesy Barbecue Chicken

From the Kitchen of [Deep South Dish](#)

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4 slices of bacon
4 boneless skinless chicken breasts
Kosher salt and freshly cracked black pepper
Onion powder
Cajun seasoning (like [Slap Ya Mama](#))
1 cup each cheddar and Monterey Jack cheese
1/2 cup of **homemade** or commercial barbecue sauce
1/2 cup of chopped tomato
1 green onion, sliced

Preheat broiler, or heat oven to 350 degrees F. Line a baking pan with foil and spray with non-stick spray; set aside. Cook bacon until cooked, but not too crisp; set aside. Cut chicken breasts in half lengthwise so that you have 8 flat pieces of chicken. Season both sides with the salt, pepper, onion powder and Cajun seasoning. Grill or pan sear chicken just until browned on both sides and transfer to the baking pan.

Coat each chicken breast with about 1 tablespoon of barbecue sauce. Cut cooked bacon strips in half and place one half onto each piece of chicken. Mix together the cheeses, and evenly divide among each piece of chicken. Place into a preheated 350 degree F oven, or under the broiler, just long enough until juices run clear, chicken is cooked through, and the cheese is melted. Garnish with chopped tomato and sliced green onion if desired, and serve immediately.

Skillet Preparation: Cut chicken into strips or use precut tenders. Season on both sides and wrap each tender with a slice of bacon, securing with a toothpick if needed. Heat a large, lidded, non-stick skillet over medium high heat and add strips, cooking until bacon is crisping, about 4 to 5 minutes per side. Turn chicken, reduce heat to low, dab barbecue sauce on top of the chicken pieces and sprinkle cheese over the top. Cover and cook over low until the cheese has melted. Garnish as above, if desired.

Oven Variation: If you don't have an indoor or outdoor grill, these may also be made start to finish in the oven with a little additional time. For boneless skinless breasts, season the chicken as above, but without flattening the breast. Wrap with full slices of a thin cut bacon (you'll need more). Bake at 350 degrees uncovered for about 30 minutes (actual time will be dependent on the size of the chicken breasts), or until bacon crisps and chicken reaches 165 degrees at the thickest part. Remove, check temperature, top with the cheeses; return to the oven for another 8 to 10 minutes or until cheese has melted nicely around the breast. Other cuts may be used but you will need to factor in additional times.

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Cheesy Rotel Queso Chicken: Prepare a batch of Velveeta classic queso with 1/2 pound of Velveeta and a well, drained can of Rotel. Prepare chicken as above, omitting the cheese and substituting about 2 tablespoons of the queso spoon over the chicken. Serve immediately.

Cheesy Pepperoni Pizza Chicken: Prepare the chicken by one of the methods above. Substitute pizza sauce for the barbecue sauce, top with pepperoni, cheese and additional pepperoni on top. Garnish with chopped green onion; finish as above.

Alice Springs Chicken Copycat: Prepare the chicken by one of the methods above, sprinkling lightly with onion powder. Make a half batch of my **honey mustard sauce**, except add in 1/2 cup of mayonnaise. Brush on the cooked chicken instead of barbecue sauce. Top with cooked bacon, 1 cup of sliced mushrooms, sauteed in butter; top with the shredded cheese; finish as above.

Grilled Smothered Chicken: Marinate chicken in 1-1/2 cups of bottled Italian dressing, adding 1 tablespoon of Liquid Smoke, for 30 minutes to 2 hours. Remove sprinkle with black pepper. Grill chicken as above. Cook bacon, remove, set aside, then add 2 tablespoons of butter to skillet and saute mushrooms; remove and caramelize 1 medium sized, sliced onion until golden brown. Top each piece of chicken with bacon, mushrooms, onion, and one slice of provolone; finish as above.

Smoky Mountain Chicken: Marinade chicken as above for smothered version. Substitute thin slices of smoked ham for the bacon and omit onions and mushrooms. Brush barbecue sauce on both sides of grilled breasts, pile several slices of ham loosely on top of each breast, then top with cheese. Place in oven just until cheese is melted and garnish before serving.

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