

Bakerlady



Monterey Chicken

adapted from [All Things Simple](#)

4 boneless, skinless chicken breasts
1/4 cup bar-b-que sauce
1/4 cup real bacon bits
1 cup cheddar/monterey jack cheese, shredded
1 14 oz. can diced tomatoes, drained
1 5 oz can fire roasted green chiles
sliced green onions
salt & pepper

1. Preheat oven to 400 degrees. Pound out chicken breasts to flatten. I cut mine in half lengthwise first, giving me 8 pieces. But they were HUGE breasts. Season with salt and pepper.
2. Over medium high heat (using either a non-stick skillet or a Foreman-type grill) grill chicken until no long pink (be careful not to overcook it) and place on baking sheet covered with foil.
3. Combine tomatoes and chiles in a bowl. Top each chicken breast with one tablespoon barbeque sauce, 1/8 c. cheese, 1/8 c. tomatoes/chilies, green onions and one tablespoon of bacon bits. Place in oven and bake until cheese is melted (about 5 minutes).