

# Bacon Chicken Pinwheels

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	pound	bonesless skinless chicken breast
8	slices	thick pepper bacon
2	tablespoons	olive oil
2	teaspoons	dried thyme
1	teaspoon	garlic powder

Slice chicken into 1 inch thick slices.

Slightly cook bacon.

Divide strips into 4 equal amounts.

Lay a strip of bacon on top of each chicken slice and roll up with the bacon on the inside. You will probably use 2-3 strips of chicken and 2 slices of bacon.

Use toothpicks to hold together.

Drizzle with olive oil and sprinkle with thyme and garlic powder.

Grill over medium heat until chicken is completely cooked, usually about 5 minutes per side.