

Cornbread Crusted Chicken with Bacon Jalapeno Popper Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		boneless skinless chicken breast
		vegetable oil
1		egg - beaten
1	cup	cornmeal
1/2	teaspoon	chile powder
1/4	teaspoon	cumin
1/2	teaspoon	salt
6	slices	bacon - chopped
3		jalapeno - seeded and chopped
		salt and pepper
2	cloves	garlic - minced
2	cups	chicken broth
8	ounces	cream cheese - softened
3/4	cup	cheddar cheese - shredded

In a skillet, fry bacon until crisp, drain on paper towels.

Set aside and save bacon grease.

In a bowl, combine cornmeal, chile powder, cumin and salt.

In another bowl, beat an egg.

Dip each breast in the egg, then the cornmeal mixture.

Add vegetable oil to a large skillet and fry the breasts until crispy and juices run clear.

In the skillet with bacon grease, add the jalapenos and salt and pepper and cook until softened.

Add garlic and cook for 30 seconds more.

Stir in chicken broth and deglaze the pan and bring to a boil.

Add in the cream cheese and cook and stir until melted and smooth.

Stir in cheddar cheese and bacon and stir until cheese melts.

Top chicken with sauce.