



# bacon-wrapped chicken bites

**PREP TIME:** 15 minutes  
**MAKES:** 12 servings  
**COOK TIME:** 1 hour (including marinating)

## WHAT YOU NEED

- 3 Tbsp. GREY POUPON Savory Honey Mustard, divided
- 2 Tbsp. Worcestershire sauce
- 1 boneless skinless chicken breast (6 oz.), cut into 24 pieces
- 8 slices OSCAR MAYER Bacon, cut into thirds
- 4 oz. CRACKER BARREL Vermont Sharp-White Cheddar Cheese, cut into 12 slices
- 24 RITZ Crackers
- 2 tsp. chopped fresh parsley



See nutritional information for saturated fat content.

## Nutrition Information per serving:

120 calories, 7g total fat, 3g saturated fat, 25mg cholesterol, 240mg sodium, 5g carbohydrate, 0g dietary fiber, 1g sugars, 7g protein, 2%DV vitamin A, 0%DV vitamin C, 8%DV calcium, 4%DV iron.

## MAKE IT

**MIX** 2 Tbsp. mustard and Worcestershire sauce. Add to chicken; toss to coat. Refrigerate 30 min. Drain chicken; discard marinade. Heat broiler.

**WRAP** bacon around chicken; secure with toothpicks. Broil, 4 inches from heat, 10 min. or until bacon is crisp and chicken is done, turning after 5 min.

**HEAT** oven to 350°F. Remove toothpicks. Cut cheese slices in half. Place crackers on baking sheet; top with cheese.

**BAKE** 4 to 5 min. or until melted. Top with chicken and remaining ingredients. Pairs well with a glass of Merlot. Please drink responsibly.