

Grilled Monterey Chicken

I learned how to make this amazing chicken dish years ago and we have been making it ever since for family meals. So fast and easy, plus it's a total crowd pleaser. Serve it with some roasted potatoes or even some rice and you have a great meal. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serves 4 People

Prep time: 15 Minutes (5 Minutes Prep and 10 Minute Marinade)

Cook time: 8-10 minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
3 ea	Chicken, Breast, Boneless Skinless	Thick breasts, sliced into 6 cutlets
4 tbsp	Oil, Canola	
4 tbsp	Tiki Tiki Seasoning, 5280 Culinary	Or to taste
Taste	High Altitude BBQ Sauce, 5280 Culinary	
6 slice	Bacon, Cooked	Cut in half
1 cup	Cheese, Monterey Jack, Shredded	or sliced if available
1 ea	Tomato, Large	Diced medium

Cooking Directions:

- Carefully slice chicken breasts in half horizontally
- Place chicken into a medium sized mixing bowl and lightly oil to coat
- Season with Tiki Tiki rub and adjust seasoning if needed
- Allow chicken to sit, covered, in the fridge for 30 minutes
- Heat Weber to 450°
- Place the chicken onto the grill grate and sear on the first side for about 3-4 minutes. Visual cue is when chicken starts to turn white around the edges
- Open the grill and flip the chicken
 - Close the lid
 - Sear for an additional 2-3 minutes and lightly glaze with bbq sauce
 - Add the bacon slices
 - Top with the sliced cheese

- Allow the cheese to melt to your desired level of melty awesomeness
- Ensure chicken is fully cooked to 165° internal temperature
- Remove from the grill and place onto a serving platter
- Top each chicken breast with diced tomatoes
- Serve on rice or with roasted potatoes
- While the grill is on, cook extra chicken for some fun leftover ideas like:
 - Chicken Tacos
 - Chicken Salad
 - Chicken Wraps
 - Chicken Sandwiches
- Enjoy

Grills / Grill Gear Used:

- Weber Genesis II Indigo **Ace SKU – 8017320**

Shopping List (Products Used):

- Tiki Tiki Rub, 5280 Culinary **Ace SKU – 8017400**
- High Altitude BBQ Sauce, 5280 Culinary **Ace SKU – 8560088**