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| Chicken Casserole | Jalapeño | Popper |
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Ingredients:

- 1 lb Cooked Shredded Chicken Breast (Rotisserie is

perfect for this)

- 8 oz Cream Cheese, softened
- 1 tsp Garlic Powder
- 1 tsp Salt
- Jalapeños 4 Fresh or 1/2 Cup Canned
- 8 oz Shredded Cheddar Cheese
- 1/2 Cup Crumbled Bacon

I used a 10" iron skillet but a casserole dish could also be used.

Spread chicken in the skillet/casserole dish. Mix softened cream cheese with garlic and salt. Spread cream cheese onto chicken. Top cream cheese with jalapeños. If you are using fresh. Cut them into quarters and lay them on the cream cheese. Sprinkle cheddar cheese all over the top of the jalapeños. Top with crumbled bacon.

Bake in preheated 375 degrees oven for about 20 minutes or until cheese is melted.

Serve with sour cream if desired.

6 Servings 2.5 Total Carbs Per serving

The whole skillet has 15 total carbs. Divide by how many servings to get carbs per serving.