

Monterey Chicken

Ingredients

8 boneless skinless chicken
6 strips of bacon, cooked
2 large tomato, gutted and sliced
2 avacados, cubed
2 cup grated Monterey Jack or Pepper Jack cheese

Marinade

1/2 Cup Olive Oil
1/4 Cup Red Wine
1/4 Cup Soy Sauce
1 tsp minced garlic
1/2 tsp salt
1/2 tsp oregano
1/4 tsp pepper
1 tsp onion powder



Mix the ingrediants for the marinade together and marinate the chicken for 1-2 hours or overnight.

Cook the bacon until crisp. Then crumble and set aside.

Sauté chicken and put in skillet with 1/2 cup of marinade. Brush with marinade while cooking. When done place into a baking dish. Top with the sliced tomatoes, avacados, bacon and cheese.

Place under the broiler for 2 minutes until the cheese is bubbling and melted. Serve warm with your favorite side dish.