

## **Bacon Wrapped Chicken with Artichoke Mushroom Stuffing From My Carolina Home**

3 boneless skinless chicken breasts  
6 large mushrooms, halved and sliced  
1 teaspoon butter  
14-ounce can of baby artichoke hearts  
1/2 cup shredded mozzarella cheese  
6 slices bacon  
1 teaspoon garlic salt  
1 teaspoon lemon pepper

Preheat oven to 350°. Sauté mushrooms in butter on medium heat just until softened and the butter is absorbed. Drain and chop artichoke hearts. Combine mushrooms, artichoke hearts and mozzarella in a bowl and set aside. Pound chicken breasts one at a time until flattened to 1/2-inch thickness. Cut in half. Place 1/6th of artichoke mushroom mixture on chicken and roll up. Wrap with bacon and secure with toothpicks. Spray a large baking dish with cooking spray, and place rolls in it with some space between the rolls. Sprinkle with garlic salt and lemon pepper. Bake for 45 minutes, or until internal temperature is 160°. Remove toothpicks to serve. Yields 6 servings.

