ASPARAGUS CHICKEN FOLL-UPS FECIPE

Ingredients

- 4 boneless chicken breasts
- 6 tsp. <u>Cherchies® Champagne Mustard</u> or <u>Cherchies® Hot Banana Pepper Mustard</u> for a spicier flare)
- 8 slices cooked bacon or 8 slices ham
- 1/2 cup shredded mozzarella or crumbled goat cheese
- 8 asparagus spears, cut into thirds
- Salt and pepper to taste
- 1 Tbsp. <u>Cherchies® Pretty Peppers</u>
- 2 Tbsp. lemon juice

Preparation

- Slice chicken breast into two thin pieces. If necessary, layer between sheets of wax paper and pound to 1/4" thickness.
- Lay breasts down and season with salt and pepper.
 Spread each one with 1/2 to 1 tsp. <u>Champagne</u> <u>Mustard</u>. Layer with one slice cooked bacon or ham, mozzarella or goat cheese and 3-4 asparagus pieces. Season with salt and pepper.
- 3. Roll up, place on a baking sheet, seam side down. Cook at 350 degrees for 20 minutes or until chicken is done.
- 4. Top with 1/2 tsp. Cherchies Pretty Peppers and lemon juice. Serve immediately!
- 5. Serves 6 8
- 6. Enjoy!



