

Chicken Sleeping Bags

JESS' RECIPE



These tasty little bites are perfect for a happy hour snack, or serve alongside some salad/veggies for a simple and tasty meal.

INGREDIENTS

- 6 x Chicken Tenderloins
- 6 x Thin Slices of Prosciutto
- Shaved Parmesan Cheese
- Macca's Seasoning Rubs – 'Captain James Chook'

DIRECTIONS

1. Heat the BBQ to a medium heat
2. Season the Tenderloins with Macca's Captain James Chook Rub on either side
3. Place each Chicken Tenderloin towards the wider end of a slice of Prosciutto
4. Top the Chicken Tenderloins with a layer of shaved Parmesan Cheese
5. Roll up the Chicken/Parmesan in the Prosciutto and wrap tightly
6. Place on the BBQ
7. Cook for 4-5 mins on each side, until the Chicken has reached an internal temp of 74 degrees c

