

Monterey Chicken: Chili's Copycat Recipe at Home

smoky bacon and tangy BBQ sauce



OVEN
400°F

TIME
4-5 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts (about 1.5-2 lbs total), pounded to ½-inch thickness
1 tbsp olive oil
½ tsp garlic powder
½ tsp onion powder
½ tsp salt
... tsp black pepper
6-8 slices bacon, cooked crispy and crumbled
¾ cup BBQ sauce (your favorite sweet and smoky variety)
1 cup shredded Monterey Jack cheese (or a Monterey Jack & Cheddar blend)
½ cup diced Roma tomatoes (or cherry tomatoes, halved)
2 tbsp chopped fresh green onions (scallions) for garnish

DIRECTIONS

1. Let's get cooking this crowd-pleasing : Monterey Chicken!
2. Prepare : Bacon: Cook the bacon in a large skillet over medium heat until crispy. Remove the bacon, place on a paper-towel-lined plate to drain, and crumble once cooled. Reserve a tablespoon of bacon grease in the skillet (optional, for cooking chicken) or add olive oil.
3. Prep : Chicken: If using full chicken breasts, place them between two pieces of plastic wrap and pound them with a meat mallet or heavy pan until they are about ½-inch thick and even in size. Season both sides of the chicken breasts with garlic powder, onion powder, salt, and black pepper.
4. Cook : Chicken: Heat the olive oil (or reserved bacon grease) in the same large oven-safe skillet over medium-high heat. Add the seasoned chicken breasts and cook for 4-5 minutes per side, or until nicely browned and almost cooked through (internal temperature reaches about 160°F or 71°C).
5. Add BBQ : Sauce and Cheese: Remove the skillet from the heat (or transfer chicken to a baking dish). Evenly brush the tops of each chicken breast with the BBQ sauce. Sprinkle the shredded Monterey Jack cheese generously over each piece of chicken.
6. Melt : Cheese: Place the skillet (if oven-safe) or baking dish in a preheated oven at 400°F (200°C) or under the broiler for 3-5 minutes, or until the cheese is completely melted and bubbly. Watch carefully to prevent burning.
7. Garnish and : Serve: Remove from the oven. Top the chicken with the crumbled bacon, diced tomatoes, and

chopped green onions. Serve immediately.

SWAPS & NOTES

Chicken Breasts: Pounding the chicken breasts to an even thickness (about $\frac{3}{8}$ inch) is key for even cooking.

You can also use thin-cut chicken cutlets to save time.

Chicken thighs could be used for a juicier result, but cooking time will vary.

Make sure it's cooked crispy, as it adds a wonderful textural contrast.

TIPS FOR SUCCESS

Pound Chicken Evenly: This ensures the chicken cooks through at the same rate and stays juicy.

Don't Overcook Chicken: Chicken breasts can dry out quickly.

Cook them just until almost done before adding the toppings, as they'll finish cooking while the cheese melts.

Good Quality BBQ Sauce: The BBQ sauce is a key flavor component, so use one you truly enjoy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/monterey-chicken-chilis-copycat-recipe-at-home/>