
BBQ Stuffed Chicken Thighs

Yield: 4 Servings

Ingredients

non-stick cooking spray
8 chicken thighs (bone-in, skin-on)
8 tsp bbq sauce
9 oz smoked ham sandwich meat (sliced, approximately 16 slices)
8 oz pepper jack cheese (shredded)
1 tsp granulated garlic
1 tsp smoked paprika
1/2 tsp black pepper
1 tsp seasoning salt

Cooking Time: 1 hr

Instructions

Preheat the oven to 425 degrees. Line a baking sheet with aluminum foil and spray with non-stick cooking spray. Next place the chicken thighs, skin side up onto the pan. Loosen the skin from the edge of the chicken and fold it back, being careful not to remove the entire skin from the thigh meat. On each thigh place 1 tablespoon of BBQ sauce onto the thigh. Next place 2 slices of smoked ham on top of the BBQ sauce. Next sprinkle about 1 ounce of shredded cheese on top of the ham. Lastly, fold the skin back in place over the cheese. Season the skin of the chicken with the granulated garlic, smoked paprika, black pepper, seasoning salt, and place into the oven. Cook for 30 to 40 minutes until the chicken is golden brown and crispy. Serve with your favorite side dish.

Recipe brought to you by:

Chef Ryan Covert

Source:

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