

ChefNorway's Barbecue chicken



| Preparation Time | Cook Time | Servings | Grill |
|------------------|-----------|----------|------------------|
| 10 | 25-30 | 1-6 | Hot as possible! |
| minutes | minutes | people | temperature |

I love when barbecue season starts. I get to bring all kinds of meat outside, and give it that smoked taste. I get to play with fresh herbs from my garden, and invite my friends over for a good meal.

This recipe will give you great taste, juicy chicken and some inspiration to add something else next to your hot dogs and burgers.

Ingredients:

- 1 chicken filet (per person)
- Serrano ham or bacon
- Pesto
- Dijon mustard
- Fresh basil
- Paprika spice
- Seasoning

Directions

- Brush your chicken with pesto on one side.
- Cover it in paprika spice
- Flip it over some ham or bacon strips.
- Add mustard, and fresh basil to the other side.
- Wrap the ham or bacon around the chicken.
- Put them on a hot grill for about 25 minutes.
(flip around every 5 minutes to not get the chicken burned, and it will get evenly cooked.)



Add-on

For this dish you should serve it with a summer salad. You could also add rice, or **ChefNorway's Spicy Potatoes**.

Hope you enjoy it as much as I do!

