

LA CASITA ARMADILLO EGGS

CATEGORY Dinner

COOK TIME 30 +/- minutes

INGREDIENTS

- 5-6 chicken thighs with skin on
- 3 pieces of bacon per thigh
- 1 cup gouda cheese
- cream cheese (or any , melting cheese would work here)
- 3 seeded jalapeños
- ½ Cup La Casita Smoky Tomatillo salsa (+/- depend on your heat preference)



NOTES FROM LA CASITA

Leave the skin on the thigh. Find the bone and using it as a guide, splice open the thigh meat, cutting the same direction as the bone, but do not cut the thigh into 2 equal halves. It's almost as if the bone is acting as the hinge here.

DIRECTIONS

- 1) In a mixing bowl, mix cheese and La Casita Smoky Tomatillo Salsa. Devein and seed jalapenos & cut them into long pieces.
- 2) Using a spoon, add cheese and salsa mixture to the middle of the thigh. Add 1/2 or 1/3 of a seeded jalapeño piece.
- 3) Roll the thigh closed in such a way that the skin portion will finish off and wrap around the outside of the thigh. This will help seal up the wrap and create the egg.
- 4) Add bacon and wrap it in the same direction as the skin was wrapped around the thigh. As best as you can, try and place the eggs seams down to keep the eggs tightly closed.
- 5) Place on the outer heated zone of the grill. The bacon will burn up fast if it's put directly onto the fire. Turn the chicken thighs so I could get a nice sear on the bacon.

