Bacon Wrapped Chicken

Ingredients:

1 1/4 pounds boneless, skinless, chicken breasts (about 4 breasts)

1 (1-pound) package sliced bacon

2/3 cup firmly packed brown sugar

2 tablespoons chili powder

Directions:

Preheat oven to 350 degrees F.

2 Cut chicken breasts into 1-inch cubes. Cut each bacon slice into thirds. Wrap each chicken cube with bacon and secure with a wooden pick. Stir together brown sugar and chili powder. Dredge wrapped chicken in mixture. Coat a rack and broiler pan with nonstick cooking spray. Place chicken wrap on rack in broiler pan. Bake 350 for 30 to 35 minutes or until bacon is crisp.