



Recipes by Peter

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Ninja Woodfire Grill Smothered Chicken – My Version of the Texas Roadhouse Favorite

INGREDIENTS FOR THE BURGERS

- * 2 – Chicken Breast Pounded to Same Thickness
- * 2 – Slices of Thick Bacon
- * 8 Oz Mushrooms (cleaned using damp paper towels) Sliced
- * 3 Tablespoons of Butter, 1 Tablespoon of Olive Oil
- * ¼ Medium Onion - Sliced
- * 4 – Slices of Monterey Jack Cheese
- * 1 Teaspoon of Salt, Pepper, Garlic Blend (SPG) (Such as Kinders) – Divided
- * 1 Teaspoon of Italian Seasoning

Optional Spices: Six Pepper Blend (Sams Club) and dried herbs of choice.

The Cook

1. Prepare (measure) all ingredients ahead of time so your cooking goes more smoothly. Clean mushrooms, then slice.
2. Turn Ninja Woodfire Grill on the Grill Setting on High and One Hour. Be sure to press the Woodfire Flavor button on the grill before pressing start. Put pellets of your choice in the pellet hopper. I used a combination of wood pellets and charcoal pellets. Let the machine go through its initial startup – about 15-20 minutes so you can get rid of the harsh smoke from the pellets.
3. Prepare the chicken by pounding it with a mallet so that the breasts are about the same thickness. Spray the chicken with a little oil and then salt the chicken on both sides and add some of the Italian seasonings to the chicken. Let the chicken sit for 15 minutes before grilling.
4. The grill is now ready. Use the grill plate and add the chicken breast to one side of the grill, the bacon slices to the middle and add the mushrooms, onions and butter to the other side of the grill plate. Sprinkle the mushrooms with SPG, as well as the chicken.
5. Cook the chicken for about 6 minutes on one side, then flip the chicken over, along with the bacon slices and move the mushrooms and onions around so they continue to cook well.

6. After about 8 minutes total cook time, check the temperature of the chicken. Once the chicken has reached 155 degrees, add the cheese slices on top of the chicken and let the cheese melt – about 2 minutes more.

Remove all of the cooked food from the grill, turn the grill off.

Prepare the dish:

Place chicken on the plate, slice the bacon slices in two pieces each and place the two halves on the top of each chicken breast. Top the chicken with the mushrooms and onions.

Sprinkle assembled chicken with the dried herbs and pepper blend if using, or use freshly ground pepper.

If grilling the asparagus, they need only about 3-4 minutes grill time. When placed on the grill add some oil and SPG to the asparagus. Use medium size asparagus, not too thin, and don't overcook.