

## **Chicken Thighs with Bacon and Provolone**

- boneless, skinless thighs (one or two per person depending on size)
- Yoshida's teriyaki (or your marinade of choice)
- bacon, two pieces per chicken
- slices provolone cheese, one per chicken
- avocado slices, as much as you'd like



Place the chicken and marinade in a resealable bag and marinate about 30 minutes. Cook the bacon and pat the extra grease off. Remove chicken from the marinade and place chicken on a heated grill. Turn meat regularly until done. Place two slices of bacon on each piece of chicken then top with one slice of provolone cheese. Close the lid for a minute or two until the cheese is melted.

To serve, place sliced avocado on top of cheesy chicken and enjoy!