

# Sloppy Chicken

- 4 boneless, skinless chicken breasts
- 1 cup sliced mushrooms
- 1/2 cup grated cheddar cheese
- 1/2 cup grated monterey jack cheese
- 1 tablespoon butter
- 2 tablespoons Boogie Rub
- 1/2 cup of your favorite barbecue sauce



Liberally apply Boogie Rub to chicken, pat it in, then stack and wrap in saran wrap for 2 hours.

Once your chicken is done "getting happy", toss it onto the grill. A few minutes before the chicken is done, sautee the mushrooms in the butter, and heat your barbecue sauce up in the microwave.

When your chicken is done, slice it 3/4 of the way through, the short way. Top with grated cheddar and jack cheeses, dump the mushrooms on top of that, then pour your warmed-up barbecue sauce over the whole thing.

I like to serve this dish with a side of asparagus sauteed in garlic butter.