

Low-Point Bacon-Wrapped Chicken Legs

Ingredients:

- 5 chicken legs, skins removed
- pinch of salt
- 1/4 tsp. ground pepper
- 1/4 tsp. Goya Adobo seasoning
- 1/2 to 1 Tbs fresh chopped parsley
- 1/2 tsp. garlic powder
- 1/4 tsp. oregano
- 5 bacon strips

Add all seasonings to a bowl and mix well. Sprinkle chicken legs with the seasoning mixture. Wrap each leg with a strip of bacon and place in a glass baking dish. Bake at 350 degrees for 1 hour and 15 minutes. Broil for 2 or 3 minutes to give the bacon a nice golden color. Serve with your favorite side dishes and enjoy!

Total servings - 5

Serving size - 1

Points per serving - 2.2

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"It's not how much we do, but how much love we put into the doing.
It is not how much we give, but how much love we put
into the giving." - Mother Teresa***