

## Stuffed Chicken Parmesan with Mozzarella and Bacon: A Flavor-Packed Twist

If you're looking to take classic chicken parmesan to the next level, this



**OVEN**  
**375°F**

**TIME**  
**3 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup shredded mozzarella cheese
- 4 slices of cooked bacon, crumbled
- 1 cup marinara sauce
- 1/2 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese (for topping)
- 1 cup breadcrumbs (panko or Italian-style)
- 2 eggs, beaten
- 1/2 cup all-purpose flour
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Salt and pepper, to taste
- Fresh basil (optional, for garnish)

#### Instructions:

Prepare the Chicken Preheat your oven to 375°F (190°C).

Slice each chicken breast horizontally to create a pocket, being careful not to cut all the way through.

Season the chicken with salt, pepper, garlic powder, and Italian seasoning.

Stuff the Chicken In a small bowl, combine the shredded mozzarella and crumbled bacon. Stuff this mixture into the pocket of each chicken breast, securing with toothpicks if necessary.

**Bread the Chicken** Set up a breading station with three bowls: one with flour, one with beaten eggs, and one with breadcrumbs. Dip each stuffed chicken breast into the flour, then the egg, and finally coat with breadcrumbs.

**Sear the Chicken** Heat olive oil in a large oven-safe skillet over medium-high heat. Sear the chicken for 2-3 minutes on each side until golden brown.

**Bake the Chicken** Pour marinara sauce over the chicken in the skillet. Top with grated Parmesan and shredded mozzarella cheese.

Transfer the skillet to the preheated oven and bake for 20-25 minutes, or until the chicken is cooked through (internal temperature should reach 165°F).

**Serve and Garnish** Remove toothpicks (if used) and garnish with fresh basil for a pop of color. Serve hot with pasta, a side salad, or garlic bread.

**Tips for Perfect Stuffed Chicken Parmesan:**

**Secure the Filling:** Toothpicks help keep the cheese and bacon inside during cooking.

**Customize the Filling:** Add fresh spinach or sun-dried tomatoes for an extra burst of flavor.

**Crispier Coating:** Use panko breadcrumbs for extra crunch, or a mix of panko and grated Parmesan.

**Why This Recipe Is a Must-Try:**

## DIRECTIONS

1. Prepare the : Chicken Preheat your oven to 375°F (190°C).
2. Slice each chicken breast horizontally to create a pocket, being careful not to cut all the way through.
3. Season the chicken with salt, pepper, garlic powder, and Italian seasoning.
4. Stuff the : Chicken In a small bowl, combine the shredded mozzarella and crumbled bacon. Stuff this mixture into the pocket of each chicken breast, securing with toothpicks if necessary.
5. Bread the : Chicken Set up a breading station with three bowls: one with flour, one with beaten eggs, and one with breadcrumbs. Dip each stuffed chicken breast into the flour, then the egg, and finally coat with breadcrumbs.
6. Sear the : Chicken Heat olive oil in a large oven-safe skillet over medium-high heat. Sear the chicken for 2-3 minutes on each side until golden brown.
7. Bake the : Chicken Pour marinara sauce over the chicken in the skillet. Top with grated Parmesan and shredded mozzarella cheese.
8. Transfer the skillet to the preheated oven and bake for 20-25 minutes, or until the chicken is cooked through (internal temperature should reach 165°F).
9. Serve and : Garnish Remove toothpicks (if used) and garnish with fresh basil for a pop of color. Serve hot with pasta, a side salad, or garlic bread.
10. Tips for Perfect Stuffed Chicken Parmesan: Secure the Filling: Toothpicks help keep the cheese and bacon inside during cooking.

11. Customize the : Filling: Add fresh spinach or sun-dried tomatoes for an extra burst of flavor.
12. Crispier : Coating: Use panko breadcrumbs for extra crunch, or a mix of panko and grated Parmesan.
13. Why This Recipe Is a Must-Try: This dish combines crispy, cheesy, and savory elements in a way that feels indulgent yet approachable. It's a creative twist on a beloved classic, and it's sure to impress your family or dinner guests.
14. Have you tried this : Stuffed Chicken Parmesan with Mozzarella and Bacon? Share your experience in the comments, and let me know how you made it your own! For more comforting and creative recipes, visit FB Recipes.

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