

Cheesy Doritos Chicken Bake with Bacon and Cream Cheese

Get ready to take comfort food to a whole new level. This



OVEN
375°F

TIME
3 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup cream cheese, softened
- $\frac{1}{2}$ cup cooked bacon, crumbled
- 1 cup shredded mozzarella cheese
- 2 cups nacho cheese-flavored Doritos, crushed into fine crumbs
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 tablespoon milk
- Salt and pepper to taste
- 2 tablespoons olive oil

DIRECTIONS

1. Prepare the Chicken: Preheat the oven to 375°F (190°C).
2. Using a sharp knife, cut a deep pocket into the side of each chicken breast. Be careful not to slice all the way through.
3. Make the Filling: In a bowl, combine cream cheese, crumbled bacon, and shredded mozzarella.
4. Season with a bit of salt and pepper. Stir until well blended.
5. Stuff the Chicken: Spoon the filling evenly into the pockets of the chicken breasts.
6. Use toothpicks to secure the opening, if needed.
7. Bread the Chicken: Set up three shallow bowls: one with flour, one with whisked eggs and milk, and one with crushed Doritos.
8. Season the flour lightly with salt and pepper.
9. Coat each stuffed chicken breast in flour, then egg wash, then firmly press into the crushed Doritos until well coated.
10. Sear the Chicken: Heat olive oil in a large oven-safe skillet over medium-high heat.
11. Sear each chicken breast for 2-3 minutes per side until the coating is golden brown.
12. Bake: Transfer the skillet to the oven.
13. Bake for 20-25 minutes, or until the chicken is cooked through and the filling is hot and bubbly.
14. Serve: Let rest for 5 minutes.
15. Remove toothpicks and serve hot with your favorite dipping sauce or sides.

SWAPS & NOTES

& Swaps Doritos Flavor : Nacho Cheese is classic, but try Cool Ranch or Spicy Nacho for a different kick.

Cheese Options : Substitute mozzarella with pepper jack or cheddar for extra spice or sharpness.

Bacon Swap : Use pre-cooked bacon bits in a pinch, or even chopped cooked sausage.

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

TIPS FOR SUCCESS

Use a thick layer of Doritos coating and press it in firmly so it sticks well during baking.

Be sure to seal the chicken securely with toothpicks to prevent filling from leaking.

Don't overcrowd the pan when searing or baking-cook in batches if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-doritos-chicken-bake-with-bacon-and-cream-cheese/>