

## Easy Stuffed Chicken Breasts with French Onion Dip & Swiss Cheese

French Onion Stuffed Chicken



**OVEN**  
**375°F**

**TIME**  
**3 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup French onion dip (or caramelized onions)
- 1 cup shredded Swiss cheese
- 1 tbsp olive oil
- 1 tsp garlic powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- $\frac{1}{2}$  tsp dried thyme

### DIRECTIONS

- 1. Preheat the Oven:** Preheat oven to 375°F (190°C). Lightly grease a baking dish with olive oil.
- 2. Season the Chicken:** Pat chicken breasts dry. Sprinkle both sides with garlic powder, salt, pepper, and dried thyme.
- 3. Stuff the Chicken:** Using a sharp knife, carefully cut a pocket into the side of each chicken breast. Fill with about 2 tablespoons of French onion dip and a handful of Swiss cheese. Use toothpicks if needed to secure.
- 4. Sear to Golden:** Heat olive oil in a skillet over medium-high heat. Sear each stuffed breast for 2-3 minutes per side until golden and lightly crisped.
- 5. Bake:** Transfer chicken to the prepared baking dish. Bake for 20-25 minutes, or until the internal temperature hits 165°F (74°C).
- 6. Garnish & Serve:** Top with additional caramelized onions or cheese if desired. Serve warm with your favorite sides.

### TIPS FOR SUCCESS

Secure the filling : Use toothpicks to hold the stuffed chicken together if it wants to spill.

Don't overstuff : About 2-3 tablespoons of filling per breast is perfect.

Add a gravy twist : Spoon over a little warm broth or onion gravy before serving for extra decadence. ?

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

Original recipe: <https://chefmaniac.com/easy-stuffed-chicken-breasts-with-french-onion-dip-swiss-cheese/>