

## Cheddar Bacon Ranch Stuffed Chicken - Crispy Outside, Melty Inside

Ooey-Gooey Cheddar Bacon Ranch Stuffed Chicken Delights



**OVEN**  
**375°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken:

- 2 large chicken breasts, butterflied
- 1/2 cup shredded cheddar cheese
- 1/4 cup crispy bacon, crumbled
- 2 tbsp ranch dressing
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/2 tsp each salt & black pepper

For the Coating:

- 1/2 cup all-purpose flour
- 1 egg, beaten
- 1 cup panko breadcrumbs

For Cooking:

- 2 tbsp butter (for searing)
- Toothpicks, for securing the chicken

### DIRECTIONS

1. Preheat Your Oven: Set oven to 375°F (190°C) and line a baking sheet or prep an oven-safe skillet.
2. Make the Cheesy Bacon Filling: In a bowl, mix together:
  3. Shredded cheddar
  4. Crumbled bacon
  5. Ranch dressing
  6. Garlic powder
  7. Smoked paprika
  8. Salt & pepper
9. This creates a rich, creamy, flavor-loaded filling.
10. Stuff the Chicken: Butterfly each chicken breast (slice horizontally, without cutting all the way through). Stuff each with half of the filling. Secure edges with toothpicks to keep everything inside while cooking.
11. Bread the Chicken: Set up a dredging station:
  12. Bowl 1: Flour
  13. Bowl 2: Beaten egg
  14. Bowl 3: Panko breadcrumbs
15. Dredge stuffed chicken in flour, dip into egg, then coat in panko. Press gently to adhere crumbs.
16. Sear to Crisp: In a large oven-safe skillet, melt 2 tbsp butter over medium heat. Sear chicken 2 minutes per side, until golden brown. This step locks in flavor and starts the crisp.
17. Bake to Perfection: Transfer the skillet to your preheated oven (or move seared chicken to a baking sheet). Bake for 20-25 minutes, or until internal temp reaches 165°F (74°C).

18. Serve: Let rest for a few minutes. Remove toothpicks, slice carefully, and serve hot. Expect melty cheese, crispy edges, and a whole lot of flavor.

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

Original recipe: <https://chefmaniac.com/cheddar-bacon-ranch-stuffed-chicken-crispy-outside-melty-inside/>