

## Garlic Butter Chicken Bacon Bombs - Juicy, Cheesy, and Crave-Worthy

If you're searching for a weeknight dinner that delivers serious flavor and presentation, these



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 boneless, skinless chicken breasts  
1 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1/2 cup butter, melted  
4 cloves garlic, minced  
8 slices bacon  
Salt and pepper, to taste  
Fresh parsley, chopped (for garnish)  
Optional Add-Ins & Swaps:  
Add a spoonful of cream cheese or pesto to the cheese mixture for extra flavor  
Use smoked gouda or provolone for a twist on the filling  
Prefer crispy bacon? Pre-cook slices halfway before wrapping  
Add a pinch of red pepper flakes to the garlic butter for heat  
Instructions:  
Preheat the oven Set to 375°F (190°C). Lightly grease a baking dish or line with parchment.  
Prep the chicken Slice each chicken breast horizontally to create a pocket (don't cut all the way through). Season with salt and pepper.  
Make the filling In a small bowl, combine mozzarella and Parmesan cheese.  
Stuff the chicken Fill each chicken breast with the cheese mixture. Press lightly to close. If needed,

secure with toothpicks.

Wrap in bacon Wrap each stuffed breast with 2 slices of bacon, ensuring the ends are underneath.

Make the garlic butter In a bowl, mix the melted butter and minced garlic.

Assemble & bake Place the chicken bombs in the baking dish and brush generously with garlic butter. Bake for 25-30 minutes, or until chicken is cooked through and bacon is crisp.

Garnish & serve Let rest for 5 minutes. Sprinkle with fresh parsley before serving.

Tips for Success:

Use thick-cut chicken breasts so they hold plenty of filling.

Toothpicks help secure the bacon and seal the cheese inside.

Want crispier bacon? Broil for the last 2-3 minutes, watching closely.

Let the chicken rest before slicing to retain juices.

Serving Suggestions & Pairings:

Dorito Casserole for an ultra-comfort combo

Chicken Enchiladas for Tex-Mex-inspired variety

Blueberry Lemonade to cool off the richness

Sheet Pan Quesadillas for a bold, shareable side

Chocolate Chip Cookie Bites to finish the night on a sweet note

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days

## DIRECTIONS

1. Preheat the oven: Set to 375°F (190°C). Lightly grease a baking dish or line with parchment.
2. Prep the chicken: Slice each chicken breast horizontally to create a pocket (don't cut all the way through). Season with salt and pepper.
3. Make the filling: In a small bowl, combine mozzarella and Parmesan cheese.
4. Stuff the chicken: Fill each chicken breast with the cheese mixture. Press lightly to close. If needed, secure with toothpicks.
5. Wrap in bacon: Wrap each stuffed breast with 2 slices of bacon, ensuring the ends are underneath.
6. Make the garlic butter: In a bowl, mix the melted butter and minced garlic.
7. Assemble & bake: Place the chicken bombs in the baking dish and brush generously with garlic butter. Bake for 25-30 minutes, or until chicken is cooked through and bacon is crisp.
8. Garnish & serve: Let rest for 5 minutes. Sprinkle with fresh parsley before serving.
9. Tips for Success: Use thick-cut chicken breasts so they hold plenty of filling.
10. Toothpicks help secure the bacon and seal the cheese inside.
11. Want crispier bacon? Broil for the last 2-3 minutes, watching closely.
12. Let the chicken rest before slicing to retain juices.
13. Serving Suggestions & Pairings: Serve these savory chicken bombs with:
14. Dorito : Casserole for an ultra-comfort combo

15. Chicken : Enchiladas for Tex-Mex-inspired variety
16. Blueberry : Lemonade to cool off the richness
17. Sheet : Pan Quesadillas for a bold, shareable side
18. Chocolate : Chip Cookie Bites to finish the night on a sweet note
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days
20. Reheat: Oven at 350°F or air fryer until warmed through and bacon crisps again
21. Freeze: Wrap individually before baking and freeze for up to 2 months. Bake from frozen with 10-15 extra minutes
22. More Recipes You'll Love: Craving more hearty, cheesy dishes? Try:
23. Chicken : Enchiladas
24. Dorito : Casserole
25. Sheet : Pan Quesadillas

## TIPS FOR SUCCESS

Use thick-cut chicken breasts so they hold plenty of filling.

Toothpicks help secure the bacon and seal the cheese inside.

Broil for the last 2-3 minutes, watching closely.

Let the chicken rest before slicing to retain juices.

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

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