

Creamy Jalapeño Popper Chicken Bombs - With a Cheddar Cheese Drizzle

If you love jalapeño poppers and crispy chicken, this is your dream dinner. These



OVEN
375°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 boneless, skinless chicken breasts
8 oz cream cheese, softened
¾ cup diced jalapeños (fresh or jarred)
1 cup shredded cheddar cheese
1 cup breadcrumbs
¾ cup all-purpose flour
2 eggs
¾ cup milk
... cup butter

Salt and pepper, to taste

Optional Add-Ins & Swaps:

Use pepper jack cheese for a hotter filling

Add bacon bits to the cream cheese for smoky richness

Swap cheddar drizzle for nacho cheese or queso

Use panko breadcrumbs for a crunchier crust

Instructions:

Preheat the ovenPreheat to 375°F (190°C). Grease or line a baking sheet with parchment paper.

Prepare the chickenSlice each chicken breast horizontally to create a pocket, being careful not to cut all the way through. Season with salt and pepper.

Make the fillingIn a bowl, mix together the softened cream cheese and diced jalapeños.

Stuff the chickenSpoon the cream cheese mixture into each chicken pocket. Secure the opening with

toothpicks if needed.

Set up the breading station Bowl 1: Flour

Bowl 2: Beaten eggs mixed with milk

Bowl 3: Breadcrumbs

Bread the chicken Dip each stuffed chicken breast into the flour, then egg mixture, then coat in breadcrumbs.

Bake Place breaded chicken on the prepared baking sheet. Bake for 25-30 minutes, or until golden and the chicken is cooked through (165°F internal temperature).

Make the cheddar drizzle In a small saucepan, melt butter over medium heat. Stir in shredded cheddar and cook until melted and smooth.

Drizzle and serve Remove chicken bombs from the oven, drizzle with the cheddar sauce, and garnish with fresh parsley if desired.

Tips for Success:

Chill the cream cheese filling before stuffing for easier handling.

Seal well to prevent the filling from leaking.

Let the chicken rest 5 minutes before slicing to keep it juicy.

Double the cheddar drizzle if you like it saucier!

Serving Suggestions & Pairings:

Crockpot Nacho Dip to kick off your dinner or party spread

Sheet Pan Quesadillas for a bold and cheesy theme

DIRECTIONS

1. Preheat the oven: Preheat to 375°F (190°C). Grease or line a baking sheet with parchment paper.
2. Prepare the chicken: Slice each chicken breast horizontally to create a pocket, being careful not to cut all the way through. Season with salt and pepper.
3. Make the filling: In a bowl, mix together the softened cream cheese and diced jalapeños.
4. Stuff the chicken: Spoon the cream cheese mixture into each chicken pocket. Secure the opening with toothpicks if needed.
5. Set up the breading station : Bowl 1: Flour
6. Bowl 2: Beaten eggs mixed with milk
7. Bowl 3: Breadcrumbs
8. Bread the chicken: Dip each stuffed chicken breast into the flour, then egg mixture, then coat in breadcrumbs.
9. Bake: Place breaded chicken on the prepared baking sheet. Bake for 25-30 minutes, or until golden and the chicken is cooked through (165°F internal temperature).
10. Make the cheddar drizzle: In a small saucepan, melt butter over medium heat. Stir in shredded cheddar and cook until melted and smooth.
11. Drizzle and serve: Remove chicken bombs from the oven, drizzle with the cheddar sauce, and garnish with fresh parsley if desired.
12. Tips for Success: Chill the cream cheese filling before stuffing for easier handling.
13. Seal well to prevent the filling from leaking.
14. Let the chicken rest 5 minutes before slicing to keep

it juicy.

15. Double the cheddar drizzle if you like it saucier!
16. Serving Suggestions & Pairings: This dish pairs perfectly with:
17. Crockpot : Nacho Dip to kick off your dinner or party spread
18. Sheet : Pan Quesadillas for a bold and cheesy theme
19. Blueberry : Lemonade to cool the heat
20. Finish with : Chocolate Chip Cookie Bites for the perfect sweet bite
21. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
22. Reheat: Oven at 350°F for 10 minutes, or air fryer to re-crisp the coating
23. Freeze: Freeze breaded but unbaked chicken bombs. Bake from frozen, adding 10-15 minutes
24. More Recipes You'll Love: Love cheesy, spicy, or stuffed recipes? Try these:
25. Cheesy : Hot Dip Inspired by a Classic Sandwich

TIPS FOR SUCCESS

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

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