

Cheddar-Stuffed Bacon-Wrapped Chicken Bites - The Ultimate Party Appetizer

When it comes to appetizers that everyone loves, you can't go wrong with



OVEN
400°F

TIME
25 min

TEMP
165°F

BEST BACON
Thin-cut

INGREDIENTS

1 lb boneless, skinless chicken breast

8 slices of bacon

1 cup shredded cheddar cheese

Salt and pepper, to taste

Toothpicks

Optional Add-Ins & Swaps:

Add a slice of jalapeño or a dash of hot sauce for a spicy kick

Use smoked gouda or Monterey Jack instead of cheddar

Wrap with turkey bacon for a leaner version

Sprinkle the bites with paprika or garlic powder before baking for extra flavor

Instructions:

Preheat the oven Set to 400°F (200°C) and line a baking sheet with parchment paper.

Prep the chicken Cut the chicken breast into bite-sized pieces-about 1 to 1.5 inches.

Create the pocket Use a small sharp knife to cut a slit into each piece of chicken, creating a pocket.

Season and stuff Sprinkle the chicken with salt and pepper. Stuff each pocket with a generous pinch of shredded cheddar cheese.

Wrap with bacon Wrap each stuffed chicken bite with a slice of bacon. Secure with a toothpick to hold everything in place.

Bake Arrange the bites on the prepared baking sheet.

Bake for 20-25 minutes, or until the bacon is crisp and chicken is fully cooked.

Rest and serve: Let cool for a few minutes before serving. These are best served hot and melty!

Tips for Success:

Don't overstuff- too much cheese can cause leaks.

Use thin-cut bacon so it crisps up fully in the oven.

Want extra crunch? Broil the bites for 2-3 minutes at the end (watch closely!).

To keep them juicy, avoid overbaking- check that chicken reaches 165°F internal temp.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a full snack spread

Sheet Pan Quesadillas for a Tex-Mex-inspired appetizer table

Blueberry Lemonade to refresh your palate

Cheesy Hot Dip Inspired by a Classic Sandwich for bonus cheese-loving appeal

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

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days

Reheat: Bake at 350°F or air fry to crisp up the bacon again

Freeze: Freeze uncooked, wrapped bites on a tray, then transfer to a bag. Bake from frozen at 400°F for 25-30 minutes

More Recipes You'll Love:

Cheesy Hot Dip Inspired by a Classic Sandwich

DIRECTIONS

1. Preheat the oven: Set to 400°F (200°C) and line a baking sheet with parchment paper.
2. Prep the chicken: Cut the chicken breast into bite-sized pieces- about 1 to 1.5 inches.
3. Create the pocket: Use a small sharp knife to cut a slit into each piece of chicken, creating a pocket.
4. Season and stuff: Sprinkle the chicken with salt and pepper. Stuff each pocket with a generous pinch of shredded cheddar cheese.
5. Wrap with bacon: Wrap each stuffed chicken bite with a slice of bacon. Secure with a toothpick to hold everything in place.
6. Bake: Arrange the bites on the prepared baking sheet. Bake for 20-25 minutes, or until the bacon is crisp and chicken is fully cooked.
7. Rest and serve: Let cool for a few minutes before serving. These are best served hot and melty!
8. Tips for Success: Don't overstuff- too much cheese can cause leaks.
9. Use thin-cut bacon so it crisps up fully in the oven.
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12. Serving Suggestions & Pairings: Serve these bites with:
 13. Crockpot : Nacho Dip for a full snack spread
 14. Sheet : Pan Quesadillas for a Tex-Mex-inspired appetizer table
 15. Blueberry : Lemonade to refresh your palate

16. Cheesy : Hot Dip Inspired by a Classic Sandwich for bonus cheese-loving appeal
17. Chocolate : Chip Cookie Bites to end the night on a sweet note
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days
19. Reheat: Bake at 350°F or air fry to crisp up the bacon again
20. Freeze: Freeze uncooked, wrapped bites on a tray, then transfer to a bag. Bake from frozen at 400°F for 25-30 minutes
21. More Recipes You'll Love: If you love cheesy, meaty, shareable snacks, don't miss:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: Cheddar-Stuffed Bacon-Wrapped Chicken Bites are the ultimate party food-simple to make, easy to serve, and bursting with flavor. Whether you serve them as game day snacks or dinner party apps, they're guaranteed to be the first thing gone.

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

Original recipe: <https://chefmaniac.com/cheddar-stuffed-bacon-wrapped-chicken-bites-the-ultimate-party-appetizer/>