

## Cheesy Jalapeño Popper Chicken Casserole - Baked, Creamy & Loaded with Flavor

If you love jalapeño poppers and crave a comforting baked chicken dinner, this



**OVEN**  
**375°F**

**TIME**  
**25 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 boneless, skinless chicken breasts

8 oz cream cheese, softened

1 cup shredded cheddar cheese

$\frac{1}{2}$  cup diced pickled jalapeños

$\frac{1}{2}$  cup bacon bits

$\frac{1}{2}$  cup breadcrumbs

... cup grated Parmesan cheese

... cup chopped fresh cilantro

Salt and pepper, to taste

Optional Add-Ins & Swaps:

Use fresh jalapeños for a bigger kick

Swap cheddar for Monterey Jack or pepper jack cheese

Add chopped green onions or chives for extra freshness

Use panko breadcrumbs for extra crunch

Instructions:

Preheat ovenSet your oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.

Make the stuffingIn a bowl, mix cream cheese, cheddar cheese, jalapeños, bacon bits, and cilantro. Season with salt and pepper to taste.

Stuff the chickenButterfly each chicken breast by slicing horizontally (not all the way through), then open like a book. Spoon the cream cheese mixture into each breast and press closed.

Arrange and top: Place the stuffed chicken in the baking dish. In a small bowl, mix breadcrumbs and Parmesan cheese. Sprinkle evenly over the top of the chicken.

Bake: Cover the dish with foil and bake for 25 minutes. Remove foil and bake an additional 10-15 minutes, until the chicken is cooked through (165°F internal) and the topping is golden brown.

Serve hot: Garnish with extra cilantro and serve with your favorite side dishes!

Tips for Success:

Soften cream cheese fully for easy mixing and spreading

Use toothpicks to help secure chicken if needed

Don't overstuff-leave room to fold and seal the chicken

For even crispier topping, broil for 2 minutes at the end (watch closely!)

Serving Suggestions & Pairings:

Crockpot Nacho Dip to kick things off

Sheet Pan Quesadillas for a Tex-Mex theme

Blueberry Lemonade to cool the heat

Cheesy Hot Dip Inspired by a Classic Sandwich if you're feeding a crowd

Chocolate Chip Cookie Bites to end your meal sweetly

Storage & Leftovers:

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

Reheat: Bake at 350°F or microwave until warmed through

## DIRECTIONS

1. Preheat oven: Set your oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
2. Make the stuffing: In a bowl, mix cream cheese, cheddar cheese, jalapeños, bacon bits, and cilantro. Season with salt and pepper to taste.
3. Stuff the chicken: Butterfly each chicken breast by slicing horizontally (not all the way through), then open like a book. Spoon the cream cheese mixture into each breast and press closed.
4. Arrange and top: Place the stuffed chicken in the baking dish. In a small bowl, mix breadcrumbs and Parmesan cheese. Sprinkle evenly over the top of the chicken.
5. Bake: Cover the dish with foil and bake for 25 minutes. Remove foil and bake an additional 10-15 minutes, until the chicken is cooked through (165°F internal) and the topping is golden brown.
6. Serve hot: Garnish with extra cilantro and serve with your favorite side dishes!
7. Tips for Success: Soften cream cheese fully for easy mixing and spreading
8. Use toothpicks to help secure chicken if needed
9. Don't overstuff-leave room to fold and seal the chicken
10. For even crispier topping, broil for 2 minutes at the end (watch closely!)
11. Serving Suggestions & Pairings: Pair this spicy, cheesy bake with:
12. Crockpot : Nacho Dip to kick things off
13. Sheet : Pan Quesadillas for a Tex-Mex theme

14. Blueberry : Lemonade to cool the heat
15. Cheesy : Hot Dip Inspired by a Classic Sandwich if you're feeding a crowd
16. Chocolate : Chip Cookie Bites to end your meal sweetly
17. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
18. Reheat: Bake at 350°F or microwave until warmed through
19. Freeze: Freeze assembled but unbaked casserole for up to 2 months. Thaw overnight before baking
20. More Recipes You'll Love: If this spicy, creamy comfort food is your jam, check out:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Final Thoughts: This Cheesy Jalapeño Popper Chicken Casserole is everything a baked chicken dish should be-easy, indulgent, and exploding with flavor. It brings the heat, the cheese, and the crunch, all while keeping things weeknight-friendly and crowd-approved.
25. Try it once, and it might just become your go-to way to spice up chicken night. If you make it, tag @chefmaniac and show off your golden, cheesy creations!

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cheesy-jalapeno-popper-chicken-casserole-baked-creamy-loaded-with-flavor/>