

Sweet Heat Maple Bacon Chicken Bombs - Glazed with Sriracha for the Perfect Kick

Looking to blow dinner out of the water? These



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- $\frac{1}{2}$ cup maple syrup
- $\frac{1}{4}$ cup sriracha sauce
- 1 tsp garlic powder
- 8 slices bacon
- Salt and black pepper, to taste
- Toothpicks, for securing
- Aluminum foil, for easy cleanup

DIRECTIONS

- 1. Prep Your Oven and Pan:** Preheat the oven to 375°F (190°C). Line a baking sheet with foil for easy cleanup.
- 2. Make the Glaze:** In a small bowl, whisk together maple syrup, sriracha, and garlic powder. Set aside a few tablespoons for a final brush after baking.
- 3. Pound the Chicken:** Flatten each chicken breast to $\frac{1}{2}$ -inch thickness using a rolling pin or meat mallet. This helps them cook evenly and roll easily.
- 4. Season the Chicken:** Sprinkle both sides with salt and pepper.
- 5. Wrap with Bacon:** Lay 2 bacon slices on each breast. Place them side by side with slight overlap to cover the surface.
- 6. Roll and Secure:** Roll each breast tightly into a log with the bacon inside, and secure with toothpicks to hold everything together.
- 7. Glaze and Bake:** Place chicken bombs on the baking sheet. Brush each with the maple-sriracha glaze. Bake for 25-30 minutes, or until the chicken is cooked through and bacon is golden.
- 8. Final Glaze + Broil:** Remove from oven, brush with reserved glaze, and broil on high for 2-3 minutes until caramelized.
- 9. Serve:** Remove toothpicks, slice, and serve hot. Optional: garnish with chopped herbs or a drizzle of extra glaze.

TIPS FOR SUCCESS

Flatten evenly : Thin chicken rolls tighter and cooks faster.

Broil with care : Watch closely during broiling to avoid burning the glaze.

Use thick-cut bacon if you like a meatier wrap, or thin-cut for maximum crisp.

Let rest : After baking, let chicken rest for 5 minutes before slicing to keep juices in.

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

Original recipe: <https://chefmaniac.com/sweet-heat-maple-bacon-chicken-bombs-glazed-with-sriracha-for-the-perfect-kick/>