

## Ooey-Goosey Cheddar Bacon Ranch Stuffed Chicken - Crispy, Melty, and Irresistible

Ooey-Goosey Cheddar Bacon Ranch Stuffed Chicken Delights



**OVEN**  
**375°F**

**TIME**  
**2 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

- 2 large chicken breasts, butterflied
- $\frac{1}{2}$  cup shredded cheddar cheese
- $\frac{1}{2}$  cup crispy bacon, crumbled
- 2 tbsp ranch dressing
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp salt & pepper
- 1 cup panko breadcrumbs
- $\frac{1}{2}$  cup flour
- 1 egg, beaten
- 2 tbsp butter, for searing

#### Ingredient Notes & Swaps:

**Cheese:** Use mozzarella for extra stretch or pepper jack for a little kick.

**Ranch:** Swap in ranch seasoning + sour cream if you're out of bottled dressing.

**Bacon:** Pre-cooked bacon bits work in a pinch, but freshly cooked and crumbled is best.

**Breadcrumbs:** Panko gives that ultimate crunch, but crushed crackers or cornflakes also work.

#### Instructions:

- 1 Prep & Preheat:
- 2 Mix the Filling:
- 3 Stuff the Chicken:
- 4 Bread the Chicken:
- 5 Sear to Crisp:

6 Bake to Perfection:

7 Slice and Serve:

Tips for Perfect Stuffed Chicken:

Serving Suggestions:

Garlic mashed potatoes or seasoned rice

Steamed broccoli or roasted green beans

A crisp garden salad with ranch dressing

Storage & Leftovers:

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

Reheat: In a 350°F oven for 10-12 minutes or air fryer for extra crispiness.

Freezer: Freeze stuffed (uncooked) chicken tightly wrapped for up to 2 months. Thaw overnight before searing and baking.

More Recipes You'll Love:

Easy Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive

## DIRECTIONS

1. **Prep & Preheat:** Preheat your oven to 375°F (190°C). Butterfly the chicken breasts and gently pound them for even thickness if needed.
2. **Mix the Filling:** In a small bowl, combine cheddar, bacon, ranch dressing, garlic powder, paprika, salt, and pepper.
3. **Stuff the Chicken:** Open each chicken breast and spoon half the filling inside. Fold the breast over the filling and secure the edges with toothpicks.
4. **Bread the Chicken:** Dredge each stuffed chicken breast in flour, then dip into beaten egg, and coat in panko breadcrumbs.
5. **Sear to Crisp:** Heat butter in a skillet over medium-high heat. Sear each stuffed chicken breast for 2 minutes per side until golden and crispy.
6. **Bake to Perfection:** Transfer seared chicken to a baking dish and bake for 20-25 minutes, or until the internal temperature reaches 165°F.
7. **Slice and Serve:** Let rest for 5 minutes. Slice carefully to reveal the gooey, melty center-and dig in!
8. **Tips for Perfect Stuffed Chicken:** ? Don't overstuff - just enough filling to close and secure.? Toothpick tip - use 2 per breast to prevent cheese escape during baking.? Use a meat thermometer to ensure perfectly juicy chicken without overcooking.? Rest before slicing to keep the filling from spilling out too quickly.
9. **Serving Suggestions:** Serve alongside:
10. **Garlic mashed potatoes or seasoned rice**

11. Steamed broccoli or roasted green beans
12. A crisp garden salad with ranch dressing
13. Pair it with a fizzy soda or this beer cheese dip and chips for a full indulgent plate.
14. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
15. Reheat: In a 350°F oven for 10-12 minutes or air fryer for extra crispiness.
16. Freezer: Freeze stuffed (uncooked) chicken tightly wrapped for up to 2 months. Thaw overnight before searing and baking.
17. More Recipes You'll Love: If you're into bold, cheesy, crave-worthy meals, you'll love:
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21. These : Totchos Are My Favorite Party Food Hack - Tater Tot Nachos for the Win
22. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
23. Final Thoughts: These Ooey-Goey Cheddar Bacon Ranch Stuffed Chicken Delights are everything a comfort meal should be-crispy, cheesy, smoky, and absolutely indulgent. They're easy enough for a weeknight, but special enough to wow your family or guests.
24. Try them out, then leave a comment and tell us how it went! Want to level it up with your own twist? We'd love to hear about it. ???

## SWAPS & NOTES

& Swaps Cheese : Use mozzarella for extra stretch or pepper jack for a little kick.

Ranch : Swap in ranch seasoning + sour cream if you're out of bottled dressing.

Bacon : Pre-cooked bacon bits work in a pinch, but freshly cooked and crumbled is best.

Breadcrumbs : Panko gives that ultimate crunch, but crushed crackers or cornflakes also work.

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

Original recipe: <https://chefmaniac.com/ooey-goey-cheddar-bacon-ranch-stuffed-chicken-crispy-melty-and-irresistible/>