

## Macaroni-Stuffed Chicken Wrapped in Bacon? Yes, Please

This isn't just comfort food-it's



**OVEN**  
**375°F**

**TIME**  
**30 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

4 boneless, skinless chicken breasts

Salt and pepper to taste

1 cup cooked macaroni noodles

1 cup shredded cheddar cheese

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

4 slices of bacon

Toothpicks

Ingredient Notes & Swaps:

Chicken: Use medium-sized breasts-too thick and they won't cook evenly once stuffed.

Mac 'n' Cheese: Keep it simple with cheddar, or go wild with smoked gouda or pepper jack.

Bacon: Regular cut works best-thick cut takes longer to crisp.

Add-ins: Want to bulk up the filling? Stir in chopped jalapeños, green onions, or crispy breadcrumbs.

Step-by-Step Instructions:

Preheat the OvenSet your oven to 375°F and line a baking sheet with foil or parchment.

Butterfly the ChickenSlice each chicken breast lengthwise without cutting all the way through.

Open like a book. Season with salt and pepper.

Make the Mac 'n' Cheese FillingIn a bowl, combine the cooked macaroni, shredded cheddar cheese, and milk. Stir until creamy and well blended.

Stuff and WrapSpoon mac 'n' cheese into each

butterflied chicken breast. Fold shut. Wrap with a slice of bacon and secure with toothpicks.  
BakePlace stuffed chicken on the baking sheet. Bake for 25-30 minutes, or until the chicken is fully cooked (165°F) and the bacon is crispy.  
Serve HotLet rest for a few minutes, then remove toothpicks and serve.

Tips for Success:

Don't overstuff: Too much mac 'n' cheese and you'll have leaks. A heaping spoonful is perfect.

Toothpick placement matters: Use 2 per breast-one toward the top, one at the bottom-for even support.

Broil to finish: Want ultra-crispy bacon? Broil the last 2 minutes but watch carefully!

Serving Suggestions & Pairings:

Beer Cheese Dip - great for dunking bacon-wrapped bites

Crockpot Nacho Dip - a gooey, meaty complement

Dorito Casserole - the ultimate comfort pairing

Sheet Pan Quesadillas - to serve alongside or as a party platter

Chicken Enchiladas - for a full-on comfort food dinner spread

Storage & Leftovers:

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

Reheat: Oven or air fryer works best to preserve texture. Microwave works but may soften the bacon.

Freezer: Not recommended-mac 'n' cheese can get grainy after freezing.

More Recipes You'll Love:

Dorito Casserole - crunchy, saucy perfection

## DIRECTIONS

1. Preheat the : OvenSet your oven to 375°F and line a baking sheet with foil or parchment.
2. Butterfly the : ChickenSlice each chicken breast lengthwise without cutting all the way through. Open like a book. Season with salt and pepper.
3. Make the : Mac 'n' Cheese FillingIn a bowl, combine the cooked macaroni, shredded cheddar cheese, and milk. Stir until creamy and well blended.
4. Stuff and : WrapSpoon mac 'n' cheese into each butterflied chicken breast. Fold shut. Wrap with a slice of bacon and secure with toothpicks.
5. Bake: Place stuffed chicken on the baking sheet. Bake for 25-30 minutes, or until the chicken is fully cooked (165°F) and the bacon is crispy.
6. Serve : HotLet rest for a few minutes, then remove toothpicks and serve.
7. Tips for Success: Don't overstuff: Too much mac 'n' cheese and you'll have leaks. A heaping spoonful is perfect.
8. Toothpick placement matters: Use 2 per breast-one toward the top, one at the bottom-for even support.
9. Broil to finish: Want ultra-crispy bacon? Broil the last 2 minutes but watch carefully!
10. Serving Suggestions & Pairings: This bold dish deserves sides that can hold their own:
11. Beer : Cheese Dip - great for dunking bacon-wrapped bites
12. Crockpot : Nacho Dip - a gooey, meaty complement
13. Dorito : Casserole - the ultimate comfort pairing
14. Sheet : Pan Quesadillas - to serve alongside or as a

party platter

15. Chicken : Enchiladas - for a full-on comfort food dinner spread
16. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
17. Reheat: Oven or air fryer works best to preserve texture. Microwave works but may soften the bacon.
18. Freezer: Not recommended-mac 'n' cheese can get grainy after freezing.
19. More Recipes You'll Love: For more cheesy, meaty, crave-worthy recipes, don't miss:
20. Dorito : Casserole - crunchy, saucy perfection
21. Beer : Cheese Dip - the dip that goes with everything
22. Crockpot : Nacho Dip - melty, beefy magic
23. Sheet : Pan Quesadillas - always a hit
24. Chicken : Enchiladas - the coziest casserole around
25. Final Thoughts: Bacon-Wrapped Mac 'n' Cheese Stuffed Chicken Breasts aren't just a dish-they're an event. With creamy pasta, juicy chicken, and crispy bacon in every forkful, it's a recipe that delivers indulgence and comfort in one unforgettable bite. Perfect for impressing your guests, spoiling your family, or just treating yourself to something amazing.

## SWAPS & NOTES

& Swaps Chicken: Use medium-sized breasts-too thick and they won't cook evenly once stuffed.

Mac 'n' Cheese: Keep it simple with cheddar, or go wild with smoked gouda or pepper jack.

Bacon: Regular cut works best-thick cut takes longer to crisp.

Add-ins: Want to bulk up the filling?

## TIPS FOR SUCCESS

Don't overstuff: Too much mac 'n' cheese and you'll have leaks.

Toothpick placement matters: Use 2 per breast-one toward the top, one at the bottom-for even support.

Broil to finish: Want ultra-crispy bacon?

Broil the last 2 minutes but watch carefully!

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

Original recipe: <https://chefmaniac.com/macaroni-stuffed-chicken-wrapped-in-bacon-yes-please/>