

Stuffed Chicken Breasts with Bacon, Cheese & a Dorito Crunch

Crispy Outside, Creamy and Cheesy Inside



OVEN
375°F

TIME
3 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 boneless, skinless chicken breasts
1 cup cream cheese, softened
½ cup cooked bacon, crumbled
1 cup shredded mozzarella cheese
2 cups nacho cheese-flavored Doritos, crushed finely
1 cup all-purpose flour
2 large eggs, beaten
1 tbsp milk
Salt and pepper, to taste
2 tbsp olive oil, for searing

DIRECTIONS

1. Preheat Oven: Preheat to 375°F (190°C).
2. Prepare the Chicken: Using a sharp knife, slice a pocket into the side of each chicken breast. Don't cut all the way through-just enough to hold the filling.
3. Make the Filling: In a bowl, combine cream cheese, bacon, and mozzarella. Add salt and pepper to taste. Mix until creamy.
4. Stuff the Chicken: Spoon filling into each pocket and secure with toothpicks if needed.
5. Set Up Breading Station: Bowl 1: Flour
6. Bowl 2: Eggs + milk
7. Bowl 3: Crushed Doritos + optional paprika or garlic powder
8. Bread the Chicken: Coat each stuffed breast in flour, then dip in egg, then roll in Dorito crumbs, pressing gently to adhere.
9. Sear and Bake: Heat olive oil in an oven-safe skillet over medium-high. Sear chicken 2-3 minutes per side until golden.
10. Transfer skillet to oven and bake for 20-25 minutes, until chicken reaches internal temp of 165°F (74°C) and filling is bubbly.
11. Rest & Serve: Remove toothpicks. Let rest 5 minutes, then serve hot with sides and dipping sauces!

TIPS FOR SUCCESS

Beer Cheese Dip - makes a killer dipping sauce Easy Cheesy Chicken Sliders - pair for a cheesy chicken night Sheet Pan Quesadillas -

easy, crispy, and full of flavor Easy Turkey Wings - bold, saucy, and satisfying ?

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

Original recipe: <https://chefmaniac.com/stuffed-chicken-breasts-with-bacon-cheese-a-dorito-crunch/>