

This Stuffed Chicken with Mac & Cheese and Bacon Is Pure Indulgence

This is not your average chicken dinner. These



OVEN
375°F

TIME
30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts

Salt and pepper, to taste

1 cup cooked macaroni noodles

1 cup shredded cheddar cheese

1/2 cup milk

1/4 cup butter

8 slices bacon

Ingredient Notes & Swaps:

Mac 'n' Cheese: Feel free to use leftover mac 'n' cheese or even boxed in a pinch-but homemade gives the best flavor and texture.

Cheese Options: Try a mix of cheddar and gouda for a smoky twist.

Bacon: Use thick-cut for more chew, or thin-cut for crispier results.

Add-ins: Stir cooked bacon bits or jalapeños into the mac for an extra kick.

Instructions:

Preheat oven to 375°F (190°C). Line a baking sheet with foil.

Make the mac 'n' cheese: In a saucepan over medium heat, melt the butter. Add the milk and shredded cheddar, stirring until smooth and melted. Stir in the cooked macaroni noodles. Set aside.

Prep the chicken: Season the chicken breasts on both sides with salt and pepper. Cut a pocket into the thick side of each breast without cutting all the way through.

Stuff: Spoon the mac 'n' cheese into each chicken breast pocket.

Wrap: Carefully wrap 2 slices of bacon around each stuffed chicken breast. Secure with toothpicks if needed.

Bake: Place on the prepared baking sheet and bake for 25-30 minutes, or until the chicken is cooked through (165°F internal temp) and the bacon is crispy.

Serve: Let rest for a few minutes, then serve hot with your favorite sides.

Tips for Success:

Secure well: Use toothpicks to hold bacon in place so it doesn't unravel while baking.

Don't overstuff: Leave a little space in the chicken pocket to prevent overflow during baking.

Crispier bacon? Broil the last 2-3 minutes, watching closely.

Make it ahead: Assemble and refrigerate up to a day in advance-just bake when ready.

Serving Suggestions & Pairings:

Add a crispy platter of Sheet Pan Quesadillas to keep the party vibe going.

Kick things off with a scoop of Beer Cheese Dip.

Serve with Totchos for a fun and crispy side.

For a full comfort food spread, offer Dorito Casserole.

Round it out with a bubbling Crockpot Nacho Dip for dipping or topping.

Storage & Leftovers:

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

Reheat in a 325°F oven until warmed through. Avoid microwaving to preserve texture.

Freeze: Wrap tightly and freeze before baking. Thaw overnight and bake fresh.

DIRECTIONS

1. Preheat oven to 375°F (190°C). Line a baking sheet with foil.
2. Make the mac 'n' cheese: In a saucepan over medium heat, melt the butter. Add the milk and shredded cheddar, stirring until smooth and melted. Stir in the cooked macaroni noodles. Set aside.
3. Prep the chicken: Season the chicken breasts on both sides with salt and pepper. Cut a pocket into the thick side of each breast without cutting all the way through.
4. Stuff: Spoon the mac 'n' cheese into each chicken breast pocket.
5. Wrap: Carefully wrap 2 slices of bacon around each stuffed chicken breast. Secure with toothpicks if needed.
6. Bake: Place on the prepared baking sheet and bake for 25-30 minutes, or until the chicken is cooked through (165°F internal temp) and the bacon is crispy.
7. Serve: Let rest for a few minutes, then serve hot with your favorite sides.
8. Tips for Success: Secure well: Use toothpicks to hold bacon in place so it doesn't unravel while baking.
9. Don't overstuff: Leave a little space in the chicken pocket to prevent overflow during baking.
10. Crispier bacon? Broil the last 2-3 minutes, watching closely.
11. Make it ahead: Assemble and refrigerate up to a day in advance-just bake when ready.
12. Serving Suggestions & Pairings: This dish is rich and hearty-pair it with lighter or crunchy sides for balance:

13. Add a crispy platter of : Sheet Pan Quesadillas to keep the party vibe going.
14. Kick things off with a scoop of : Beer Cheese Dip.
15. Serve with : Totchos for a fun and crispy side.
16. For a full comfort food spread, offer : Dorito Casserole.
17. Round it out with a bubbling : Crockpot Nacho Dip for dipping or topping.
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
19. Reheat in a 325°F oven until warmed through. Avoid microwaving to preserve texture.
20. Freeze: Wrap tightly and freeze before baking. Thaw overnight and bake fresh.
21. More Recipes You'll Love: Beer Cheese Dip - A rich and cheesy pairing that always disappears first.
22. Dorito : Casserole - Crunchy, bold, and family-friendly.
23. Totchos - A snack-worthy side with big texture.
24. Sheet : Pan Quesadillas - Great for sharing or as a cheesy companion.
25. Crockpot : Nacho Dip - The ultimate make-ahead creamy dip.

SWAPS & NOTES

& Swaps Mac 'n' Cheese : Feel free to use leftover mac 'n' cheese or even boxed in a pinch-but homemade gives the best flavor and texture.

Cheese Options : Try a mix of cheddar and gouda for a smoky twist.

Bacon : Use thick-cut for more chew, or thin-cut for crispier results.

Add-ins : Stir cooked bacon bits or jalapeños into the mac for an extra kick.

TIPS FOR SUCCESS

Secure well : Use toothpicks to hold bacon in place so it doesn't unravel while baking.

Don't overstuff : Leave a little space in the chicken pocket to prevent overflow during baking.

Broil the last 2-3 minutes, watching closely.

Make it ahead : Assemble and refrigerate up to a day in advance-just bake when ready.

