

These Jalapeño Popper Chicken Bombs Are Creamy, Cheesy, and Irresistible

If you're a fan of jalapeño poppers and crave a bold, creamy, cheesy main dish, these



OVEN
375°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 boneless, skinless chicken breasts

4 oz cream cheese, softened

1/4 cup pickled jalapeños, chopped

1/4 cup shredded cheddar cheese

1/4 cup breadcrumbs

1/4 cup grated parmesan cheese

Salt and pepper to taste

1/2 cup shredded cheddar cheese (for topping)

1/4 cup chopped fresh cilantro (for garnish)

Ingredient Notes & Swaps:

Pickled Jalapeños: Add more or less depending on your heat preference. Fresh jalapeños work too for extra kick.

Breadcrumbs: For extra crunch, use panko.

Parmesan: Adds saltiness and depth-pecorino is a good alternative.

Cream Cheese: Full-fat gives the best richness, but light works in a pinch.

Cheddar Drizzle: Want a spicier finish? Mix in some pepper jack cheese or chili flakes.

Instructions:

Preheat oven to 375°F.

Make the filling: In a bowl, mix cream cheese, jalapeños, shredded cheddar, breadcrumbs, parmesan, salt, and pepper until smooth.

Prep the chicken: Cut a deep pocket into each chicken breast, being careful not to slice through

the other side.

Stuff the chicken: Fill each pocket with the jalapeño-cheese mixture. Secure with toothpicks if needed.

Bake: Place chicken breasts in a baking dish and bake for 25-30 minutes, or until the chicken is fully cooked (165°F internal temperature).

Add the cheddar drizzle: Remove toothpicks. Sprinkle 1/2 cup shredded cheddar over each chicken bomb and return to the oven for 5 minutes, until cheese is melted and bubbly.

Garnish & serve: Sprinkle with chopped cilantro and serve hot.

Tips for Success:

Secure stuffing: Use toothpicks or kitchen twine to prevent the filling from oozing out.

Rest the chicken: Let it rest for 5 minutes before serving to retain juices.

Double the filling: It's great on toast, crackers, or stuffed into mushrooms.

Spice it up: Add a dash of hot sauce or diced green chiles to the filling for more punch.

Serving Suggestions & Pairings:

Dip with Beer Cheese Dip to keep the cheesy vibes going.

Add Totchos for a crunchy, spicy side.

Serve with Crockpot Nacho Dip as a starter or topping.

Pair with Sheet Pan Quesadillas to round out a party platter.

Add a crispy crunch with Dorito Casserole for the ultimate Tex-Mex twist.

Storage & Leftovers:

DIRECTIONS

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2. Make the filling: In a bowl, mix cream cheese, jalapeños, shredded cheddar, breadcrumbs, parmesan, salt, and pepper until smooth.
3. Prep the chicken: Cut a deep pocket into each chicken breast, being careful not to slice through the other side.
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5. Bake: Place chicken breasts in a baking dish and bake for 25-30 minutes, or until the chicken is fully cooked (165°F internal temperature).
6. Add the cheddar drizzle: Remove toothpicks. Sprinkle 1/2 cup shredded cheddar over each chicken bomb and return to the oven for 5 minutes, until cheese is melted and bubbly.
7. Garnish & serve: Sprinkle with chopped cilantro and serve hot.
8. Tips for Success: Secure stuffing: Use toothpicks or kitchen twine to prevent the filling from oozing out.
9. Rest the chicken: Let it rest for 5 minutes before serving to retain juices.
10. Double the filling: It's great on toast, crackers, or stuffed into mushrooms.
11. Spice it up: Add a dash of hot sauce or diced green chiles to the filling for more punch.
12. Serving Suggestions & Pairings: Turn your dinner into a flavor-forward feast with these perfect pairings:
13. Dip with : Beer Cheese Dip to keep the cheesy vibes going.

14. Add : Totchos for a crunchy, spicy side.
15. Serve with : Crockpot Nacho Dip as a starter or topping.
16. Pair with : Sheet Pan Quesadillas to round out a party platter.
17. Add a crispy crunch with : Dorito Casserole for the ultimate Tex-Mex twist.
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
19. Reheat: Oven or air fryer preferred to keep exterior crisp and interior gooey.
20. Meal prep friendly: Stuff the chicken in advance and bake fresh when needed.
21. More Recipes You'll Love: Beer Cheese Dip - Bold and melty perfection.
22. Totchos - Cheesy, crispy, and craveable.
23. Crockpot : Nacho Dip - Crowd-pleasing and easy.
24. Sheet : Pan Quesadillas - A quick and cheesy sidekick.
25. Dorito : Casserole - Crunchy, spicy, cheesy layers.

SWAPS & NOTES

-crunchy, creamy, cheesy, spicy, and juicy.

You get that classic jalapeño popper flavor, but in a hearty chicken dinner form.

It's simple enough for a weeknight, yet impressive enough to serve for guests.

Plus, it pairs beautifully with all your favorite sides and party-style apps.

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

Original recipe: <https://chefmaniac.com/these-jalapeno-popper-chicken-bombs-are-creamy-cheesy-and-irresistible/>