

Easy Stuffed Bread Loaf with Chicken, Bacon, and Melty Cheese

Cheesy Chicken and Bacon-Stuffed Bread Loaf



OVEN
375°F

TIME
25 min

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INGREDIENTS

For the Stuffed Bread:

- 1 loaf crusty bread (baguette, ciabatta, or Italian loaf)
- 2 cups cooked chicken, shredded
- $\frac{1}{2}$ cup cooked bacon, chopped
- 1 cup mozzarella cheese, shredded
- $\frac{1}{2}$ cup cheddar cheese, shredded
- $\frac{1}{2}$ cup cream cheese, softened
- 1 tablespoon garlic, minced
- 1 tablespoon fresh parsley, chopped
- $\frac{1}{2}$ teaspoon dried oregano
- Salt & pepper to taste
- 1 tablespoon olive oil, for brushing

DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with foil or parchment for easy cleanup.
- 2.** Prepare the Bread: Slice the loaf lengthwise to create a top and bottom half. Using your fingers or a spoon, gently hollow out the insides, leaving a 1-inch border.
- 3.** Set the hollowed-out bread shells aside.
- 4.** Make the Filling: In a large mixing bowl, combine:
- 5.** Cooked chicken
- 6.** Chopped bacon
- 7.** Mozzarella & cheddar
- 8.** Cream cheese
- 9.** Garlic, parsley, oregano, salt, and pepper
- 10.** Stir until all the ingredients are fully incorporated.
- 11.** Stuff the Bread: Evenly spoon the cheesy chicken mixture into the bottom half of the bread, pressing down lightly to pack it in.
- 12.** Replace the top half of the loaf and brush it lightly with olive oil.
- 13.** Bake: Place the stuffed loaf on your baking sheet and bake for 20-25 minutes, or until the bread is golden and the filling is melty and hot.
- 14.** Let it cool for 5 minutes before slicing.

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

Original recipe: <https://chefmaniac.com/easy-stuffed-bread-loaf-with-chicken-bacon-and-melty-cheese/>