

Chicken Alfredo Garlic Bread Bowls

Creamy, Cheesy, and Garlic-Loaded - This Is Comfort Food at Its Finest



OVEN
375°F

TIME
30 min

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INGREDIENTS

2 cups cooked chicken, shredded (leftovers or rotisserie work great)
1 ½ cups Alfredo sauce (store-bought or homemade)
4 small bread bowls (or large crusty rolls)
¾ cup shredded mozzarella cheese
2 tablespoons butter, melted
2 cloves garlic, minced
1 tablespoon chopped parsley (optional, for garnish)
Salt and pepper, to taste

DIRECTIONS

1. Step 1: Prep the Bread: Preheat oven to 375°F (190°C).
2. Slice the tops off the bread bowls and hollow out the centers, leaving a thick shell.
3. Step 2: Garlic Butter Brilliance: Mix melted butter and minced garlic.
4. Brush the mixture all over the inside and outside of the bread bowls.
5. Bake for 5-7 minutes to get them lightly crisped.
6. Step 3: Creamy Filling: In a saucepan over medium heat, warm Alfredo sauce.
7. Stir in shredded chicken, and season with salt and pepper. Heat through.
8. Step 4: Assemble & Bake Again: Spoon the hot chicken Alfredo into the toasted bread bowls.
9. Top with shredded mozzarella.
10. Bake for 8-10 minutes, until the cheese is melty and bubbling.
11. Step 5: Garnish & Serve: Sprinkle with chopped parsley, serve hot, and prepare for lots of "oohs" and "aahs."

SWAPS & NOTES

Chicken : Swap for cooked shrimp or sautéed mushrooms for a pescatarian or vegetarian twist.

Alfredo sauce : Want to make your own?

Try a quick version with butter, cream, garlic, and parmesan.

Cheese : Use shredded provolone or parmesan instead of mozzarella for different flavor vibes.

TIPS FOR SUCCESS

Don't skip toasting the bread bowls before filling - it keeps them from getting soggy.

Use thick, bakery-style rolls to hold up to the cheesy filling.

Add a sprinkle of red pepper flakes for a subtle kick. ?

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

Original recipe: <https://chefmaniac.com/chicken-alfredo-garlic-bread-bowls/>