

These Ube Mac and Cheese Chicken Breasts Are Shockingly Delicious

Stuffed chicken just got a colorful, comforting makeover. These



OVEN
375°F

TIME
30 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1 cup cooked ube mac 'n' cheese (use your favorite mac recipe and stir in ube purØe)
- 1/2 cup shredded cheddar cheese
- 1/4 cup breadcrumbs
- 1 tbsp olive oil
- Salt and pepper, to taste

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F and line a baking sheet with parchment paper or foil.
2. Butterfly the Chicken: Using a sharp knife, slice each chicken breast horizontally to create a pocket (don't cut all the way through). Open flat like a book.
3. Season the Chicken: Sprinkle the inside of the chicken breasts with salt and pepper.
4. Stuff with Ube Mac: Spoon half of the ube mac 'n' cheese into each chicken breast. Fold the top over to enclose the filling.
5. Coat with Topping: In a small bowl, mix shredded cheddar cheese and breadcrumbs. Brush the outside of each stuffed breast with olive oil, then press the cheese-breadcrumb mixture onto the top.
6. Bake: Place the stuffed chicken on the baking sheet and bake for 25-30 minutes, or until the chicken is fully cooked and the top is golden and bubbly.
7. Serve: Slice and serve immediately, letting that purple cheesy filling spill out with pride.

SWAPS & NOTES

Ube Mac 'n' Cheese : Use leftover mac or make a simple stovetop version with ube purØe mixed into a classic cheese sauce.

Cheese : Sharp cheddar works best for contrast, but gouda or mozzarella melt beautifully too.

Breadcrumbs : Panko gives extra crunch; try seasoned ones for more flavor.

Chicken : Try chicken thighs for a juicier option - just adjust baking time accordingly.

TIPS FOR SUCCESS

Secure the Chicken : Use toothpicks if needed to keep the filling inside while baking.

Don't Overstuff : It's tempting, but too much filling can make it hard to seal.

Check Doneness : Use a meat thermometer - chicken is safe at 165°F.

Let It Rest : Resting for 5 minutes before slicing helps keep the juices in.

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

Original recipe: <https://chefmaniac.com/these-ube-mac-and-cheese-chicken-breasts-are-shockingly-delicious/>