

This Stuffed Chicken Wrapped in Bacon Brings the Heat and the Flavor

Ready for a dinner that hits every craving at once? Meet your new obsession:



OVEN
375°F

TIME
3 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 boneless, skinless chicken breasts

8 strips bacon

1 cup cream cheese, softened

2 jalapeños, diced (remove seeds for less heat)

1 tsp garlic powder

1 tbsp olive oil

Salt & pepper, to taste

? Ingredient Notes & Swaps:

Bacon: Regular-cut works best for wrapping; thick-cut takes longer to crisp.

Jalapeños: Want more heat? Leave in the seeds. Less? Swap with mild green chiles.

Cream cheese: Add shredded cheddar or pepper jack for extra cheesiness.

Toothpicks: Don't skip! They keep everything secure while cooking.

??? Instructions:

1 Preheat Oven:

2 Make the Filling:

Cream cheese

Diced jalapeños

Garlic powder Add a pinch of salt and pepper.

3 Stuff the Chicken:

4 Wrap in Bacon:

5 Sear & Bake:

? Tips for Success:

Don't overstuff-just enough filling to close without leaking.

Sear first to lock in flavor and give bacon a head start.

Bake uncovered to crisp bacon all the way around.

Let it rest to keep the filling from spilling out.

? Serving Ideas & Pairings:

? Beer Cheese Dip as a cheesy starter

? Sheet Pan Quesadillas for Tex-Mex vibes

? Dorito Casserole if you're feeding a hungry crowd

? Chicken Enchiladas as a zesty pairing

? Chocolate Chip Cookie Dough Brownie Bombs for dessert

? Storage & Reheating:

Fridge: Store leftovers in a sealed container up to 3 days.

Reheat: Oven or air fryer preferred to re-crisp the bacon.

DIRECTIONS

1. Preheat Oven: Set oven to 375°F (190°C). Heat a large oven-safe skillet over medium heat.
2. Make the Filling: In a small bowl, mix together:
 3. Cream cheese
 4. Diced jalapeños
 5. Garlic powder: Add a pinch of salt and pepper.
6. Stuff the Chicken: Slice each chicken breast horizontally to create a pocket-don't cut all the way through.Fill each pocket with a generous spoonful of the jalapeño cream cheese mixture.
7. Wrap in Bacon: Wrap each stuffed breast with 2 strips of bacon, securing with toothpicks if needed.
8. Sear & Bake: Add olive oil to the hot skillet.Sear bacon-wrapped chicken for 2-3 minutes per side until lightly browned.
9. Transfer skillet to the oven (or move chicken to a baking dish) and bake for 25-30 minutes, or until the chicken reaches 165°F internally and bacon is crisp.
10. Let rest 5 minutes before serving.
11. ? Tips for Success: Don't overstuff-just enough filling to close without leaking.
12. Sear first to lock in flavor and give bacon a head start.
13. Bake uncovered to crisp bacon all the way around.
14. Let it rest to keep the filling from spilling out.
15. ? Serving Ideas & Pairings: This dish is bold and rich-perfect with:
 16. ? Beer Cheese Dip as a cheesy starter

17. ? Sheet Pan Quesadillas for Tex-Mex vibes
18. ? Dorito Casserole if you're feeding a hungry crowd
19. ? Chicken Enchiladas as a zesty pairing
20. ? Chocolate Chip Cookie Dough Brownie Bombs for dessert
21. ? Storage & Reheating: Fridge: Store leftovers in a sealed container up to 3 days.
22. Reheat: Oven or air fryer preferred to re-crisp the bacon.
23. Freezer: Freeze before baking-thaw overnight and bake as directed.
24. ? More Recipes You'll Love: If you loved this cheesy, spicy dinner, try these next:
25. Beer : Cheese Dip

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-stuffed-chicken-wrapped-in-bacon-brings-the-heat-and-the-flavor/>