

Turkey Bacon Chicken Alfredo Donuts: The Ultimate Savory Brunch Bomb

Turkey Bacon Chicken Alfredo Donut Frenzy



OVEN
375°F

TIME
1 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Dough & Filling:

1 can refrigerated biscuit dough or donut dough (8 pieces)

1 cup cooked chicken breast, shredded or diced

¾ cup cooked turkey bacon, chopped

1 cup shredded mozzarella cheese

¼ cup grated Parmesan cheese

Quick Alfredo Sauce:

2 tablespoons unsalted butter

2 cloves garlic, minced

1 cup heavy cream

Salt and black pepper to taste

For Cooking:

Oil for frying (if using fried method)

1 egg (optional for egg wash if baking)

Optional Garnishes:

Chopped parsley

Extra turkey bacon

Crushed red pepper

DIRECTIONS

1. Make the Alfredo Sauce: In a saucepan over medium heat, melt butter and sauté garlic for 1 minute.
2. Stir in heavy cream and bring to a gentle simmer.
3. Add : Parmesan cheese, salt, and pepper. Stir until thick and smooth.
4. Remove from heat and let cool slightly.
5. Make the Filling: In a bowl, mix the shredded chicken, turkey bacon, mozzarella, Parmesan, and ¼ cup of the Alfredo sauce until well combined.
6. Stuff the Donuts: Flatten each piece of biscuit/donut dough slightly.
7. Add 2-3 tablespoons of filling to the center.
8. Fold and pinch edges to seal completely, forming a round dough ball.
9. Cook the Donuts: Option 1 - Bake:
10. Preheat oven to 375°F (190°C).
11. Place filled donuts on a baking sheet lined with parchment.
12. Bake for 15-18 minutes or until golden brown.
13. Option 2 - Fry:
14. Heat oil to 350°F (175°C).
15. Fry donuts in batches for 2-3 minutes per side, until golden and crispy.
16. Drain on paper towels.
17. Glaze and Finish: Drizzle warm Alfredo sauce over each cooked donut.
18. Garnish with chopped parsley, extra turkey bacon, or red pepper flakes.

TIPS FOR SUCCESS

Seal them tightly : Crimp edges well to keep the filling inside.

Chill the filling before stuffing to make handling easier.

For even more flavor, brush baked donuts with garlic butter before adding sauce.

Baking = lighter and easier cleanup. ?

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

Original recipe: <https://chefmaniac.com/turkey-bacon-chicken-alfredo-donuts-the-ultimate-savory-brunch-bomb/>