

## Turkey Bacon Enchilada Bagel Twist: Your New Favorite Fusion

Get ready for a culinary crossover that's about to become your new obsession: the



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 plain bagels, halved  
1 cup cooked shredded chicken  
5 slices cooked turkey bacon, chopped  
1 cup enchilada sauce (red or green - your choice!)  
1 cup shredded cheddar cheese  
1 cup shredded Monterey Jack cheese  
1/4 cup chopped green onions  
1/2 tsp cumin  
1/2 tsp garlic powder  
Salt and black pepper to taste  
Optional: Sour cream and chopped cilantro for garnish

### DIRECTIONS

1. Let's get these delicious and unique bagels assembled and into the oven!
2. Preheat the : Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with foil or parchment paper for easy cleanup.
3. Prepare the : Filling: In a medium-sized bowl, combine the cooked shredded chicken, chopped cooked turkey bacon, 3/4 cup of the enchilada sauce, cumin, garlic powder, salt, and black pepper. Stir well to ensure everything is evenly coated. Now, mix in half of the shredded cheddar and Monterey Jack cheeses, along with a bit of the chopped green onion.
4. Arrange the : Bagels: Place the bagel halves, cut-side up, on your prepared baking sheet. This ensures they get perfectly toasted on the bottom.
5. Add : Toppings: Spoon a generous amount of the chicken and bacon mixture evenly over each bagel half, spreading it right to the edges. Drizzle the remaining ... cup of enchilada sauce over the top of the filled bagels. Finally, sprinkle the remaining shredded cheeses and the rest of the chopped green onions over each bagel half.
6. Bake: Carefully place the baking sheet in your preheated oven. Bake for 12-15 minutes, or until the cheese is beautifully melted and bubbly, and the edges of the bagels are slightly golden and crisp.
7. Serve: Remove from the oven and let cool for a minute or two. Top each Turkey Bacon Enchilada Bagel Twist with a dollop of sour cream and a sprinkle of fresh chopped cilantro, if desired. Serve hot and enjoy the blast of flavor!

## SWAPS & NOTES

**Chicken Alternatives:** Leftover rotisserie chicken is perfect here for a super quick prep.

You can also boil or bake chicken breasts and shred them.

**Bacon:** If you prefer, regular pork bacon can be used instead of turkey bacon for an even richer flavor.

**Bagels:** While plain bagels are listed, feel free to experiment with onion, everything, or even jalapeño bagels for an extra flavor boost.

## TIPS FOR SUCCESS

**Don't Skimp on Chilling:** While not explicitly in the ingredients, a quick chill of the prepared chicken filling (even 10-15 minutes) can make it easier to spoon onto the bagels.

**Even Distribution:** Make sure to spread the filling and cheese evenly on each bagel half so every bite is packed with flavor.

**Hot Oven, Crispy Edges:** The preheated oven and a relatively high temperature ensure the cheese melts quickly and the bagel edges get nicely toasted without burning.

**Garnish is Key:** The sour cream and cilantro aren't just for looks; they add a fresh, cool counterpoint to the rich, warm flavors of the enchilada bagels.

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

Original recipe: <https://chefmaniac.com/turkey-bacon-enchilada-bagel-twist-your-new-favorite-fusion/>