

## Ultimate Cheesy Chicken Garlic Bread with Bacon - Irresistibly Crispy & Loaded

Cheesy Chicken Garlic Bread with Bacon: The Ultimate Appetizer You'll Devour Fast



**OVEN**  
**375°F**

**TIME**  
**20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 loaf of French bread, halved lengthwise
- 2 cups cooked chicken, shredded
- 1 cup shredded mozzarella cheese
- 1/2 cup cooked bacon, chopped
- 1/4 cup cream cheese, softened
- 4 cloves garlic, minced
- 1/4 cup fresh parsley, chopped
- 1 teaspoon Italian seasoning
- Salt and pepper, to taste
- 2 tablespoons olive oil

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a large bowl, combine the shredded chicken, softened cream cheese, minced garlic, chopped bacon, parsley, Italian seasoning, salt, and pepper. Mix well until creamy and fully blended.
3. Drizzle the cut sides of your : French bread with olive oil for that golden toast.
4. Spread the chicken mixture evenly across both bread halves.
5. Top generously with shredded mozzarella.
6. Bake for 15-20 minutes until the cheese is melted and lightly browned.
7. Let cool for a couple of minutes, slice into pieces, and serve warm.

### SWAPS & NOTES

Chicken : Use rotisserie for speed, or leftover grilled chicken.

Cheese : Try Monterey Jack or sharp cheddar for a twist.

Bread : Ciabatta or sourdough also work well.

Add Heat : Mix in red pepper flakes or diced jalapeños.

### TIPS FOR SUCCESS

Soften your cream cheese before mixing to avoid clumps.

Use parchment paper under your bread to prevent sticking and cleanup headaches.

Don't skip the olive oil-it helps crisp the bread and add flavor.

Let it cool slightly so the cheese sets before slicing-it cuts cleaner!

