

Bacon Ranch Stuffed Chicken - A Perfectly Gooey and Savory Dinner Idea

mouthwatering, cheesy, and flavor-packed



OVEN
375°F

TIME
15 mins

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

For the Chicken:

- 4 boneless, skinless chicken breasts
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Salt and pepper, to taste
- 2 tablespoons olive oil

For the Stuffing:

- 1 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 4 slices crispy bacon, crumbled
- 2 tablespoons ranch dressing
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh parsley (optional)

For the Topping:

Optional garnish: Chopped parsley or chives

How to Make Cheesy Garlic Bacon Ranch Stuffed Chicken:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

Lightly grease a baking dish or line it with parchment paper.

2. Prepare the Chicken:

Place the chicken breasts on a cutting board.

Using a sharp knife, carefully cut a pocket into the thickest part of each breast, without slicing

all the way through.

Season the outside of the chicken with garlic powder, onion powder, smoked paprika, salt, and pepper.

3. Make the Stuffing:

In a mixing bowl, combine cheddar cheese, mozzarella cheese, crumbled bacon, ranch dressing, minced garlic, and parsley.

Mix until everything is well combined.

4. Stuff the Chicken:

Spoon the cheese and bacon mixture into each chicken pocket, packing it in tightly.

Use toothpicks to secure the edges if needed.

5. Sear the Chicken:

Heat olive oil in a large skillet over medium-high heat.

Sear the stuffed chicken for 2-3 minutes per side, until golden brown.

Transfer the chicken to the prepared baking dish.

6. Bake to Perfection:

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Lightly grease a baking dish or line it with parchment paper.
3. Prepare the Chicken: Place the chicken breasts on a cutting board.
4. Using a sharp knife, carefully cut a pocket into the thickest part of each breast, without slicing all the way through.
5. Season the outside of the chicken with garlic powder, onion powder, smoked paprika, salt, and pepper.
6. Make the Stuffing: In a mixing bowl, combine cheddar cheese, mozzarella cheese, crumbled bacon, ranch dressing, minced garlic, and parsley.
7. Mix until everything is well combined.
8. Stuff the Chicken: Spoon the cheese and bacon mixture into each chicken pocket, packing it in tightly.
9. Use toothpicks to secure the edges if needed.
10. Sear the Chicken: Heat olive oil in a large skillet over medium-high heat.
11. Sear the stuffed chicken for 2-3 minutes per side, until golden brown.
12. Transfer the chicken to the prepared baking dish.
13. Bake to Perfection: Sprinkle the extra mozzarella cheese on top of the chicken.
14. Bake for 20-25 minutes, or until the chicken is cooked through and reaches an internal temperature of 165°F (74°C).
15. Rest & Serve: Let the chicken rest for 5 minutes before serving.

16. Garnish with chopped parsley or chives, if desired.
17. Serve with mashed potatoes, roasted vegetables, or a fresh side salad for a complete meal.
18. Pro Tips & Variations: ? Make it spicier! Add diced jalapeños or red pepper flakes to the cheese mixture.
19. ? Want an extra crispy top? Sprinkle panko breadcrumbs on top before baking.
20. ? Use different cheeses - Try pepper jack, gouda, or Swiss cheese for a unique twist.
21. ? Want a healthier version? Use turkey bacon and reduced-fat cheese, or swap ranch dressing for Greek yogurt with seasonings.
22. ? Meal prep tip - Stuff the chicken ahead of time and store it in the fridge for up to 24 hours before cooking.
23. What to Serve with Stuffed Chicken: This cheesy stuffed chicken pairs perfectly with:
24. Garlic : Mashed Potatoes - Creamy and rich, they soak up the flavorful juices.
25. Roasted : Vegetables - Try asparagus, zucchini, or Brussels sprouts for a healthy side.

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

Original recipe: <https://chefmaniac.com/bacon-ranch-stuffed-chicken-a-perfectly-gooey-and-savory-dinner-idea/>