

Cheesy Chicken & Bacon-Stuffed Bread Loaf: The Ultimate Comfort Snack

Cheesy Chicken and Bacon-Stuffed Bread Loaf: A Crowd-Pleasing Savory Delight



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 1 loaf crusty bread (baguette or ciabatta)
- 2 cups cooked chicken, shredded
- 1/2 cup cooked bacon, chopped
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese
- 1/2 cup softened cream cheese
- 1 tablespoon minced garlic
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon dried oregano
- Salt and pepper, to taste
- 1 tablespoon olive oil (for brushing)

DIRECTIONS

- 1.** Prep: Preheat oven to 375°F (190°C). Slice the bread lengthwise, trimming out the soft interior to create a bread "boat."
- 2.** Mix the Filling: In a large bowl, combine shredded chicken, chopped bacon, mozzarella, cheddar, cream cheese, garlic, parsley, oregano, salt, and pepper. Mix until creamy and well-blended.
- 3.** Stuff the Bread: Spoon the mixture into both halves of the bread loaf. Press down gently to fill the cavity completely.
- 4.** Finish & Bake: Brush the top edges of the loaf with olive oil for crispiness. Place on a baking sheet and bake for 20-25 minutes, or until the cheese is melted and the bread is golden brown.
- 5.** Slice & Serve: Let cool 5 minutes, then slice into thick pieces and serve warm-perfect for pulling apart or dipping.

SWAPS & NOTES

and Substitutions Bread : Choose crusty loaves that can stand up to stuffing-you want structure and chew.

Chicken : Use rotisserie, leftover roast, or even shredded turkey for variation.

Cheese : Mozzarella for stringiness, cheddar for a savory bite.

Bacon : Cook thoroughly and let crisp before mixing so it adds crunch - pancetta or ham also work.

TIPS FOR SUCCESS

Don't oversoak -press the filling gently inside so the bread stays crisp.

Use silicone or foil-lined pans -this handles any cheesy overflow neatly.

Let the loaf rest for a few minutes after baking so the cheese sets for cleaner slices.

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-bacon%e2%80%91stuffed-bread-loaf-the-ultimate-comfort-snack/>