

Sriracha Bacon Trending Stuffed Chicken Breast Fontina Fire

Tired of boring chicken dinners? Get ready to ignite your taste buds with this incredible



OVEN
375°F

TIME
2-3 min

TEMP
165°F

BEST BACON
Thin-cut

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1/4 cup Sriracha sauce
- 8 slices of bacon
- 1 cup shredded Fontina cheese
- Salt and black pepper to taste
- 1 tablespoon olive oil

Swaps and Notes:

Chicken Breasts: Ensure the chicken breasts are relatively even in thickness for even cooking. If they are very thick, you might need to butterfly them before flattening.

Sriracha: Adjust the amount of Sriracha to your preferred spice level. For less heat, use less; for more, you can drizzle extra on top after baking. Other hot sauces like buffalo or gochujang could offer interesting variations.

Bacon: Use thin-cut bacon for easier rolling, and cook it slightly before stuffing if you want it extra crispy inside (though it will crisp up more during the browning and baking).

Fontina Cheese: Fontina melts beautifully and has a lovely mild, nutty flavor. Provolone, mozzarella, or even smoked Gouda would be good substitutes.

Seasoning: In addition to salt and pepper, a little garlic powder or onion powder on the outside of the chicken can add more depth.

Filling Variations: You could add finely chopped spinach, sun-dried tomatoes, or roasted bell

peppers to the cheese mixture for extra flavor and nutrients.

Instructions:

Prep Chicken & Oven: Preheat your oven to 375°F (190°C). Place each boneless, skinless chicken breast between two pieces of plastic wrap or in a large resealable bag. Using a meat mallet or the flat side of a heavy pan, flatten the chicken breasts until they are about 1/4 inch thick. This ensures even cooking and makes them easier to roll.

Season & Sauce: Lightly season both sides of each flattened chicken breast with salt and black pepper. Brush each chicken breast generously with Sriracha sauce on one side (the side you'll be filling).

Layer the Filling: On the Sriracha-brushed side of each chicken breast, lay 2 slices of bacon, slightly overlapping to cover the surface. Evenly sprinkle about 1/4 cup of shredded Fontina cheese over the bacon.

Roll & Secure: Carefully roll up each chicken breast tightly, starting from one of the shorter ends. Once rolled, secure the seam and ends with one or two toothpicks to hold the shape during cooking.

Sear for Color & Flavor: Heat the olive oil in a large, oven-safe skillet (cast iron works great here) over medium-high heat. Once hot, carefully place the rolled chicken breasts seam-side down in the skillet. Brown the chicken on all sides, about 2-3 minutes per side, until a golden crust forms. This step adds immense flavor and color.

Bake to Perfection: Transfer the skillet (or carefully move the chicken to a baking dish if your skillet isn't oven-safe) to the preheated oven. Bake for 20-25 minutes, or until the chicken is cooked through and the internal temperature reaches 165°F (74°C). The cheese inside should be beautifully melted and bubbly.

Rest & Serve: Remove from the oven and let the chicken rest for 5 minutes before removing the toothpicks and slicing. This helps keep the chicken juicy. Serve your Sriracha Bacon Trending Stuffed Chicken Breast Fontina Fire hot and enjoy every flavorful bite!

Tips for Success:

Even Thickness: Flattening the chicken to an even thickness is key for consistent cooking.

Don't Overstuff: While tempting, don't overstuff the chicken, or it will be hard to roll and secure.

Secure with Toothpicks: Toothpicks are essential to keep the rolls intact during browning and baking.

Sear for Flavor: Don't skip the searing step! It creates a delicious crust and locks in juices.

Rest the Chicken: Resting the chicken after baking

allows the juices to redistribute, resulting in a more tender and moist final product.

Serving Suggestions and Pairings:

Rice or Quinoa: A bed of fluffy white rice or quinoa would perfectly absorb any extra Sriracha-cheese goodness.

Roasted Vegetables: Simple roasted asparagus, green beans, or broccoli would make a great healthy side.

Creamy Potatoes: A side of mashed potatoes or a simple baked potato would be comforting.

Asian-Inspired Sides: Given the Sriracha, a simple Asian cucumber salad or stir-fried noodles could also be a unique pairing.

Other Chicken Favorites: If you love easy chicken recipes, consider pairing this with A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight for a lighter, refreshing contrast on another occasion.

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

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11. Sear for : Flavor: Don't skip the searing step! It creates a delicious crust and locks in juices.
12. Rest the : Chicken: Resting the chicken after baking allows the juices to redistribute, resulting in a more tender and moist final product.
13. Serving Suggestions and Pairings: This stuffed chicken breast is a complete meal on its own, but it pairs wonderfully with a few simple sides.
14. Rice or : Quinoa: A bed of fluffy white rice or quinoa would perfectly absorb any extra Sriracha-cheese goodness.
15. Roasted : Vegetables: Simple roasted asparagus, green beans, or broccoli would make a great healthy side.
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18. Other : Chicken Favorites: If you love easy chicken recipes, consider pairing this with A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight for a lighter, refreshing contrast on another occasion.
19. Storage and Leftover Tips: Leftover Sriracha Bacon Trending Stuffed Chicken Breast can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, slice the chicken and warm gently in a skillet over low heat, or in a microwave until heated through. The cheese may not be as gooey as fresh, but the flavors will still be delicious.
20. More Recipes You Will Love: If you loved the cheesy, savory, and satisfying nature of this stuffed chicken, you'll definitely want to try these other fantastic and flavorful recipes:
21. Easy : Cheese-Stuffed Chicken Wontons with Ranch Golden Crunchy Addictive
22. This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit
23. These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners
24. Final Thoughts: The Sriracha Bacon Trending Stuffed Chicken Breast Fontina Fire is more than just a meal; it's a testament to how exciting and flavorful chicken can be with a little creativity. It's perfectly

balanced with spicy, smoky, and cheesy notes, making it an unforgettable dish that will impress anyone who tries it. Get ready for empty plates and requests for the recipe!

25. What's your favorite way to stuff a chicken breast, or do you have a go-to spicy ingredient? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more incredible and innovative recipes!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/sriracha-bacon-trending-stuffed-chicken-breast-fontina-fire/>