

Bacon Cream Cheese Stuffed Everything Bagel Bites with Ultimate Scallion Chaos

Elevate your snack game or brunch spread with an explosion of flavor and texture:



OVEN
375°F

TIME
10-12 min

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INGREDIENTS

8 oz cream cheese, softened (full-fat works best for creaminess)
1/2 cup cooked and crumbled bacon (about 6-8 strips, cooked crispy)
1/4 cup shredded sharp cheddar cheese
1/4 cup chopped fresh scallions (green onions), both white and green parts
1/4 cup everything bagel seasoning (store-bought or homemade)
1 package (usually 10-12 count) mini bagels, halved and lightly toasted

DIRECTIONS

- 1. Prepare : Bagels:** Preheat your oven to 375°F (190°C). Halve each mini bagel and lightly toast them. You can do this in a toaster, under the broiler, or in the oven for a few minutes. This helps prevent them from getting soggy when topped.
- 2. Make : Cream Cheese Mixture:** In a medium mixing bowl, combine the softened cream cheese, crumbled bacon, shredded cheddar cheese, and chopped scallions.
- 3. Mix : Well:** Using a spoon or spatula, mix all the ingredients thoroughly until they are evenly incorporated and well combined.
- 4. Stuff : Bagel Bites:** Take each mini bagel half and spread a generous amount of the cream cheese mixture on top. Don't be shy!
- 5. Add : Seasoning:** Place the stuffed bagel bites on a baking sheet. Evenly sprinkle everything bagel seasoning on top of each bagel bite.
- 6. Bake:** Bake in the preheated oven for 10-12 minutes, or until the cheese is melted and bubbly, and the bagel bottoms are lightly golden.
- 7. Cool & : Serve:** Remove from the oven and let cool slightly for a few minutes before serving. This allows the cheese and cream cheese mixture to set slightly.

SWAPS & NOTES

in every delightful bite, promising pure "scallion chaos" in the best possible way!

Why I Love This Recipe This recipe is an absolute winner because it hits all the right notes for a satisfying and

incredibly flavorful bite.

I'm a huge fan of appetizers that are easy to make but taste impressively gourmet, and these Bacon Cream Cheese Stuffed Everything Bagel Bites fit the bill perfectly.

The combination of the creamy, tangy cream cheese with the salty

crunch of bacon, the sharp kick of cheddar, and the fresh, zesty bite of scallions creates a balanced flavor profile that's utterly addictive.

TIPS FOR SUCCESS

Soften Cream Cheese: Ensure your cream cheese is well-softened before mixing.

This will make it much easier to combine with the other ingredients and result in a smoother spread.

Crispy Bacon: Don't undercook the bacon!

The crispy texture is crucial for contrast with the creamy filling.

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

Original recipe: <https://chefmaniac.com/bacon-cream-cheese-stuffed-everything-bagel-bites-with-ultimate-scallion-chaos/>