

Bacon-Stuffed Avocado with Cheddar: A Flavor Bomb You Need to Try

What's not to love? It hits all the right notes:



OVEN
400°F

TIME
20 min

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INGREDIENTS

2 ripe avocados 6 slices of bacon , cooked until crispy and crumbled 1/2 cup shredded cheddar cheese Salt and pepper to taste Chopped fresh parsley for garnish (optional, but adds a nice touch)

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Your Oven:
3. Set your oven to
4. 400°F (200°C)
5. . This ensures the cheese melts quickly and gets bubbly.
6. Prep the : Avocados:
7. Carefully cut each avocado in half lengthwise and remove the pit. Using a spoon, scoop out a small amount of the avocado flesh from the center of each half. This creates a larger cavity to hold more of that delicious filling. Don't discard the scooped-out avocado! You can save it for a smoothie or to make some guacamole later.
8. Mix the : Filling:
9. In a medium bowl, combine the crumbled crispy
10. and the shredded
11. cheddar cheese
12. . Season with a pinch of
13. to your liking. Give it a good mix to ensure everything is evenly distributed.
14. Stuff the : Avocados:
15. Spoon the bacon and cheddar mixture generously into the hollowed-out avocado halves, dividing it evenly among them. Press the filling down gently so it's compact.
16. Place the stuffed avocado halves on a baking sheet. Bake in the preheated oven for
17. 10-12 minutes

18. , or until the cheese is beautifully melted, bubbly, and slightly golden on top.
19. Garnish and : Serve:
20. Carefully remove the stuffed avocados from the oven. Garnish with freshly chopped
21. if desired. Serve immediately and enjoy!

SWAPS & NOTES

: Speedy: From prep to plate, you're looking at under 20 minutes.

Perfect for those spontaneous cravings or unexpected guests.

Flavorful: The richness of the avocado, the salty crunch of bacon, and the gooey melted cheddar create a symphony of textures and tastes that are truly addictive.

Versatile: It works equally well as a light lunch, a party appetizer, or a fantastic side to a bigger meal.

TIPS FOR SUCCESS

A perfectly ripe avocado will be slightly soft when gently squeezed.

Don't Overbake: You want the cheese melted and bubbly, but you don't want the avocado to turn mushy or brown.

Pre-Cook Bacon: Make sure your bacon is cooked to your desired crispness before crumbling.

If it's too soft, it won't add that essential textural contrast.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-avocado-with-cheddar-a-flavor-bomb-you-need-to-try/>