

## Melted Mozzarella & Ranch Chicken Bombs: Easy Bacon-Wrapped Dinner

Melted Mozzarella & Ranch Chicken Bombs: The Ultimate Stuffed Chicken Dinner



**OVEN**  
**375°F**

**TIME**  
**3 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

#### Swaps and Notes:

**Cheese:** If you don't have mozzarella, a sharp white cheddar or even a blend of Monterey Jack and Colby would work beautifully for the melted factor.

**Ranch:** A homemade ranch dressing will always taste better, but any store-bought creamy ranch is fine. For a slight variation, try a blue cheese dressing.

**Bacon:** If you're short on time, you can crumble pre-cooked bacon into the cheese mixture and skip the wrapping step, but the texture of the wrapped bacon is unmatched!

**Spices:** Feel free to adjust the seasoning. A pinch of dried thyme or a dash of cayenne pepper for heat would be delicious additions.

### DIRECTIONS

1. Here's how to create these incredible stuffed chicken bombs:
2. **Step 1: Prep the Oven and Chicken:** Preheat your oven to 375°F (190°C). Lightly grease a medium-sized baking dish. Take one chicken breast and carefully slice a deep pocket into the side, being careful not to cut all the way through, creating a space for the filling. Repeat with the remaining chicken breasts.
3. **Step 2: Make the Filling:** In a small bowl, combine the shredded mozzarella cheese and the ranch dressing. Stir until the cheese is evenly coated.
4. **Step 3: Stuff and Season:** Spoon an equal amount of the mozzarella-ranch mixture into the pocket of each chicken breast. Don't overstuff; you want to be able to close the pocket relatively easily. In a small cup, mix together the garlic powder, onion powder, smoked paprika, salt, and pepper. Rub this spice blend generously all over the outside of the stuffed chicken.
5. **Step 4: Wrap the Bacon:** Take two slices of bacon and wrap them around each stuffed and seasoned chicken breast, ensuring they cover the opening of the pocket as much as possible. Secure the bacon with a wooden toothpick if needed.
6. **Step 5: Sear for Flavor:** Heat the olive oil in a large, oven-safe skillet (or a regular skillet if you plan to transfer them) over medium heat. Sear the bacon-wrapped chicken bombs for 2-3 minutes per side until the bacon is slightly browned and the chicken has a nice color. This step is crucial for developing flavor!

7. Step 6: Bake Until Done: Transfer the seared chicken bombs to your prepared baking dish. Bake for 20-25 minutes, or until the chicken is cooked through and the internal temperature reaches 165°F (74°C). The bacon should be crisp and the cheese melted.
8. Step 7: Garnish and Serve: Remove from the oven, let rest for a few minutes, remove any toothpicks, and garnish with freshly chopped parsley. Serve immediately.
9. Prep : Time: 15 minutes Cooking Time: 30 minutes Total Time: 45 minutes Servings: 4 servings

## SWAPS & NOTES

Boneless, skinless chicken breasts 4 Choose medium-sized, evenly thick breasts.

Shredded mozzarella cheese 1 cup Whole milk mozzarella melts best.

Ranch dressing 1/2 cup Use your favorite creamy variety.

Garlic powder 1 teaspoon Onion powder 1 teaspoon Smoked paprika 1/2 teaspoon Adds depth; don't skip it!

## TIPS FOR SUCCESS

**Don't Skimp on the Sear:** Searing the chicken not only renders some of the bacon fat but also locks in flavor and gives the bacon a head start on crisping up.

**Use a Meat Thermometer:** The only way to guarantee perfectly cooked, non-dry chicken is to use a meat thermometer.

Pull the chicken when it hits 165°F (74°C) to be safe and juicy.

Adjust Thickness: If your chicken breasts are very thick, you may need to increase the baking time.

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

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