

Easy Crispy Chicken Bacon Melt Sandwich with Cream Cheese Spread

As a professional food writer for



OVEN
350°F

TIME
5 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

2 Slices Sesame Sandwich Bread: The seeds add a nutty flavor and extra crunch.

1 Crispy Fried Chicken Fillet: You can use a homemade breaded breast or a high-quality frozen fillet for a shortcut. (Grilled chicken works too for a lighter version!)

3-4 Strips Crispy Bacon: Thick-cut bacon holds up best against the chicken.

1 Slice Cheddar Cheese: Sharp cheddar provides the best flavor contrast.

2-3 Fresh Tomato Slices: Adds a necessary brightness and juiciness.

Fresh Lettuce (Optional): For a bit of cool, refreshing crunch.

2 tbsp Cream Cheese (or Mayo): The "secret sauce" that makes this melt extra creamy.

Butter: For toasting the bread to a perfect golden brown.

Fresh Parsley: Finely chopped for a professional-looking garnish.

Salt & Black Pepper: To season the tomatoes and chicken.

DIRECTIONS

1. **Prep the : Bacon and Chicken:** Cook your bacon until it is perfectly crispy. If you are frying your chicken fillet from scratch, ensure it reaches an internal temperature of 165°F. Set both aside on paper towels to drain.
2. **Toast the : Bread:** Melt a generous knob of butter in a skillet over medium heat. Place the sesame bread slices in the pan and toast until the bottoms are deep golden brown and fragrant.
3. **Apply the : Spread:** Remove the bread from the heat. Spread a thick layer of cream cheese (or mayo) on the toasted side of one slice and the untoasted side of the other (or both toasted sides, if you prefer a double-crunch!).
4. **Layer the : Ingredients:** On the bottom slice, place your fresh tomato slices. Sprinkle them with a pinch of salt and pepper. Place the warm crispy chicken fillet on top of the tomatoes.
5. **The : Melt Factor:** Place the cheddar cheese slice directly onto the hot chicken. Top with the crispy bacon strips.
6. **Final : Assembly:** Close the sandwich with the second slice of bread. If you want the cheese extra melty, you can put the assembled sandwich back in the warm skillet for 30 seconds with a lid on.
7. **Garnish and : Serve:** Sprinkle with fresh chopped parsley, cut on a diagonal, and serve immediately while the cheese is still gooey.

SWAPS & NOTES

The Bread: If you can't find sesame bread, a thick-cut sourdough or brioche makes an excellent substitute.

The Cheese: Swap cheddar for Pepper Jack if you want a spicy kick, or Provolone for a milder, stretchier melt.

The Protein: If you have leftovers from making Cajun Chicken Sausage Gumbo, you can actually slice up leftover blackened chicken for a Southern twist on this melt.

The Spread: Garlic herb cream cheese is a fantastic way to add even more depth of flavor without extra effort.

TIPS FOR SUCCESS

Don't Skimp on the Butter: The secret to that "diner-style" crust is using real butter in the pan, not just toasting the bread in a toaster.

Season the Veggies: Always salt your tomato slices!

It draws out the flavor and prevents the sandwich from tasting flat.

Temperature Matters: Make sure your chicken is hot when you add the cheese.

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

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