

Oven-Baked Stuffed Chicken Breast with Bacon and Mozzarella

Juicy Chicken Breast Stuffed with Crispy Bacon and Melty Cheese



OVEN
375°F

TIME
5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 6 slices cooked bacon, crumbled
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup shredded cheddar cheese
- $\frac{1}{4}$ cup cream cheese, softened
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C).
- 2.** Prepare the Chicken: Using a sharp knife, carefully slice a pocket horizontally into each chicken breast. Be careful not to cut all the way through.
- 3.** Make the Filling: In a mixing bowl, combine:
- 4.** Crumbled bacon
- 5.** Mozzarella
- 6.** Cheddar
- 7.** Cream cheese
- 8.** Mix until well blended and creamy.
- 9.** Stuff the Chicken: Divide the filling evenly among the four chicken breasts. Secure with toothpicks if needed to prevent the filling from spilling out.
- 10.** Season: Sprinkle garlic powder, onion powder, paprika, salt, and pepper over both sides of the chicken.
- 11.** Sear for Flavor: Heat olive oil in an oven-safe skillet over medium-high heat. Sear chicken for 4-5 minutes per side until golden brown.
- 12.** Bake to Perfection: Transfer the skillet to the oven and bake for 20-25 minutes, or until the internal temperature reaches 165°F (74°C).
- 13.** Rest and Serve: Remove toothpicks and allow the chicken to rest for 5 minutes. Garnish with chopped parsley before serving.

SWAPS & NOTES

Cheese options: Swap mozzarella for Monterey Jack or

provolone.

Bacon alternative: Turkey bacon works if you prefer something lighter.

Add veggies: Finely chopped spinach or sautéed mushrooms mix

beautifully into the filling.

Make it spicy: Add crushed red pepper flakes or a dash of hot sauce to the cheese mixture.

TIPS FOR SUCCESS

Use evenly sized chicken breasts so they cook uniformly.

Don't overstuff -too much filling can leak during cooking.

Always sear first for a flavorful golden crust.

Use a meat thermometer to avoid overcooking.

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

Original recipe: <https://chefmaniac.com/oven-baked-stuffed-chicken-breast-with-bacon-and-mozzarella/>