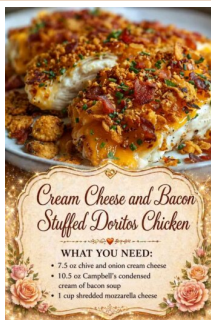


## Easy Doritos Chicken Stuffed with Cream Cheese and Bacon Everyone Will Crave

Cream Cheese and Bacon Stuffed Doritos Chicken



**OVEN**  
**375°F**

**TIME**  
**30 to 40 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 4 ounces cream cheese, softened
- 6 strips bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- Salt, to taste
- Black pepper, to taste
- 2 to 3 cups crushed nacho cheese Doritos
- 2 eggs
- 2 tablespoons milk
- 1/2 cup all-purpose flour
- 1 tablespoon olive oil or cooking spray

### DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking dish or line a baking sheet with parchment paper.
2. Using a sharp knife, cut a pocket into the side of each chicken breast without slicing all the way through.
3. In a small bowl, mix the softened cream cheese, crumbled bacon, shredded cheddar, garlic powder, onion powder, and a pinch of black pepper until combined.
4. Stuff each chicken breast with the cream cheese mixture. Secure with toothpicks if needed.
5. Season the outside of the chicken lightly with salt, pepper, and smoked paprika.
6. Set up a breading station with flour in one bowl, beaten eggs mixed with milk in another, and crushed Doritos in a third.
7. Dredge each stuffed chicken breast first in flour, then in the egg mixture, and finally press into the crushed Doritos until well coated.
8. Place the coated chicken on the prepared pan and lightly spray or drizzle with oil to help it crisp.
9. Bake for 30 to 40 minutes, depending on thickness, until the chicken is cooked through and the coating is golden.
10. Let the chicken rest for 5 minutes before serving, and remove any toothpicks.

### SWAPS & NOTES

If the chicken breasts are especially thick, pound them slightly or butterfly them carefully so they are easier to stuff and cook more evenly.

Plain cream cheese gives the filling a rich base, but you could also use chive and onion cream cheese for even more flavor.

Sharp cheddar works especially well with the bacon, though Monterey Jack or a Mexican blend would also be great.

Nacho cheese Doritos are the obvious choice for maximum flavor, but Cool Ranch can create a fun twist if you want something a little different.

## TIPS FOR SUCCESS

It is tempting to pack in as much filling as possible, but keeping the amount manageable helps the chicken stay closed and keeps the filling from leaking out too much during baking.

Crush the Doritos finely enough to stick well, but not into complete dust.

A mix of small crumbs and slightly larger bits gives the coating the best texture.

If the coating starts browning too quickly before the chicken is fully cooked, loosely tent the top with foil for the remainder of the baking time.

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

Original recipe: <https://chefmaniac.com/easy-doritos-chicken-stuffed-with-cream-cheese-and-bacon-everyone-will-crave/>