



Bacon Wrapped Stuffed Chicken Breast

Description

This Bacon-Wrapped Stuffed Chicken Breast recipe is super juicy, flavorful, and cooks to perfection in the air fryer. The crispy bacon and melty cheese make this a crowd-pleaser!

Bacon-Wrapped Stuffed Chicken Breast in Air Fryer

Ingredients:

- 4 boneless, skinless chicken breasts
- 4-6 strips of bacon (thin cut works best)
- 1 cup shredded mozzarella or cheddar cheese
- 1/2 cup fresh spinach or chopped mushrooms (optional for extra flavor)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and pepper, to taste
- Toothpicks (to secure the bacon wrap)

Instructions:

1. **Prepare the Chicken:** Carefully slice each chicken breast lengthwise to create a pocket, being careful not to cut all the way through.
2. **Stuff the Chicken:** Sprinkle garlic powder, paprika, salt, and pepper inside each chicken breast. Stuff each breast with a handful of shredded cheese and spinach or mushrooms if using.
3. **Wrap with Bacon:** Wrap each stuffed chicken breast with 1-2 strips of bacon, securing with toothpicks to hold everything in place.
4. **Preheat the Air Fryer:** Preheat your air fryer to 375°F (190°C).
5. **Cook:** Place the bacon-wrapped chicken breasts in the air fryer basket in a single layer. Cook for 12-15 minutes, flipping halfway, until the bacon is crispy and the internal temperature reaches 165°F.
6. **Serve:** Let the chicken rest for a couple of minutes, then remove the toothpicks and serve.

Tips:

- If the bacon isn't crispy enough, cook for an extra minute or two.
- Serve with a side of roasted vegetables, mashed potatoes, or a simple salad for a complete meal.

This recipe delivers juicy chicken, gooey cheese, and a crispy bacon crust that's ready in no time!

Category

1. Air Fryer Recipes

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