

Helergon Kitchen

Million Dollar Baked Chicken Breast with Cheese & Bacon

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Chicken & Seasoning

- [ ] 4 boneless, skinless chicken breasts (about 1.5 pounds)
- [ ] 1 teaspoon garlic powder
- [ ] 1 teaspoon smoked paprika
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon freshly ground black pepper
- [ ] 1 tablespoon butter, melted

Creamy Cheese Topping

- [ ] 4 ounces cream cheese, softened
- [ ] 1/4 cup heavy cream
- [ ] 3 tablespoons chicken broth
- [ ] 1 cup shredded sharp cheddar cheese
- [ ] 1 cup shredded mozzarella cheese

Garnish & Finish

- [ ] 8 slices thick-cut bacon (crushed into small crumbs)
- [ ] 2 tablespoons chopped fresh parsley (optional garnish)

Instructions

1. Start by preheating your oven to 375°F (190°C). I like to line my 20x13 inch baking dish with parchment paper first—it makes cleanup so much easier—and then just lightly brush it with some of that melted butter.
2. Now, pat those chicken breasts dry with some paper towels. It's a small step, but it helps the seasoning stick. Go ahead and sprinkle both sides with your salt, pepper, garlic powder, and smoked paprika.
3. In a small bowl, stir together the softened cream cheese, heavy cream, chicken broth, and 1 tablespoon of the melted butter. Just mix it until it’s nice and smooth.
4. Spread a thin, creamy layer of that cream cheese mixture over each chicken breast. Then, top them with about half of your shredded cheddar cheese and mozzarella cheese.
5. Sprinkle those crushed bacon crumbs evenly over the cheese. Honestly, the smell of bacon and cheese together is just wonderful.
6. Cover the dish with another layer of melted butter and slide it into the oven.
7. Bake for about 15 minutes. You'll know it’s ready for the next step when the cheese is bubbly and the edges of the chicken start to lift just a bit from the dish.

8. Carefully remove the dish and add the remaining shredded cheddar cheese and mozzarella cheese to the top. Drizzle the last of the melted butter over everything.

9. Pop it back in the oven for another 10 minutes. We're looking for that internal temperature to hit 165°F (74°C) and for the cheese to turn a beautiful golden brown.

10. Let the chicken rest for 5 minutes—don't rush it!—then garnish with a bit of chopped parsley before you serve it up.

Nutrition per serving

520 kcal	36 g	6 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is truly softened to avoid lumps in your sauce.
- Using a meat thermometer is the best way to ensure the chicken stays juicy.
- Parchment paper is a lifesaver for this recipe because of the melted cheese.