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Wrapped Cream Cheese Stuffed Chicken

BACON WRAPPED CREAM CHEESE STUFFED CHICKEN

MARCH 14, 2018 AT 12:36 PM. | [4 COMMENTS](#) 

This Bacon Wrapped Cream Cheese Stuffed Chicken is a staple in our family. The texture of the cream cheese is perfect with the soft crunch of bacon. Your mouth needs to experience this flavor combo. It is so easy to make and tastes amazing.



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I know the name for this recipe is long, but it is probably one of the easiest recipes you will ever make! I love just about anything with bacon involved, and this recipe definitely fell into that category. [RECIPES \(HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPES/\)](https://www.sixsistersstuff.com/recipes/)

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Everyone will think you spent so much time in the kitchen preparing this delicious dinner, but it only takes 10 minutes to throw together.

Serve with a fresh green salad, like our [Walnut Pear Salad \(https://www.sixsistersstuff.com/recipe/walnut-pear-salad/\)](https://www.sixsistersstuff.com/recipe/walnut-pear-salad/), and you'll have an amazing dinner ready to go in less than an hour from start to finish.

HOW TO MAKE BACON WRAPPED CREAM CHEESE STUFFED CHICKEN

Step 1: Preheat oven to 400 degrees F.

Step 2: Spray a 9 x 13 inch baking dish with nonstick cooking spray.

Step 3: Lay chicken out flat and season with salt and pepper.

Step 4: Spread 1 tablespoon of chive and onion cream cheese spread on each chicken breast.

Step 5: Roll up chicken breast.

Step 6: Wrap or roll a piece of bacon around each chicken breast (secure with a toothpick, if necessary) and lay seam side down in prepared pan.

Step 7: Bake for 30 minutes then broil on high for 3-5 minutes until bacon becomes crisp.

Step 8: Garnish with fresh parsley and serve.



DID YOU KNOW WE HAVE A [YOUTUBE CHANNEL \(HTTPS://WWW.YOUTUBE.COM/CHANNEL/UCMCBPW_R_WW_OIATL2UUF8W\)](https://www.youtube.com/channel/UCMCBPW_R_WW_OIATL2UUF8W)?

We have hundreds of simple and delicious recipes your family will love. We take you through each recipe, step by step, and show you exactly how to make them.

LOOKING FOR SOME SIDE DISHES?

These side dishes will go great with Bacon Wrapped Cream Cheese Stuffed Chicken-

The Best Creamy Pasta Salad (<https://www.sixsistersstuff.com/recipe/the-best-creamy-pasta-salad/>). **SIX SISTERS' STUFF**

Baked Seasoned Steak Fries (<https://www.sixsistersstuff.com/recipe/baked-seasoned-steak-fries-recipe/>).

Loaded Broccoli Salad (<https://www.sixsistersstuff.com/recipe/loaded-broccoli-salad/>).

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Serves: 6Elyse

BACON WRAPPED CREAM CHEESE STUFFED CHICKEN

10 min
Prep Time

35 min
Cook Time

45 min
Total Time

SAVE RECIPE

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MY RECIPES

(<https://sixsistersstuff.mealplannerpro.com/recipe/recipebox>)

INGREDIENTS

- 6 boneless skinless chicken breasts
- salt and pepper, to taste
- 1 (7.5 ounce) container chive and onion cream cheese spread
- 6 strips bacon
- 1 Tablespoon fresh parsley (chopped for garnish)

INSTRUCTIONS

- Preheat oven to 400 degrees F.
- Spray a 9 x 13 inch baking dish with nonstick cooking spray.
- Lay chicken out flat and season with salt and pepper.
- Spread 1 Tablespoon of chive and onion cream cheese spread on each chicken breast.
- Roll up chicken breast.
- Wrap or roll a piece of bacon around each chicken breast (secure with a toothpick, if necessary) and lay seam side down in prepared pan.
- Bake for 30 minutes then broil on high for 3-5 minutes until bacon becomes crisp.
- Garnish with fresh parsley and serve.

NOTES

If chicken is too thick and hard to roll, pound it with a meat mallet until it's thinner and easier to roll.

MY LISTS
(<https://sixsistersstuff.mealplannerpro.com/lists/>)

Be sure to not miss another recipe!

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Have you heard about our newest cookbook, **Copycat Cooking** (<https://amzn.to/2MgS36c>)? We took over 100 of our favorite restaurant recipes and simplified them so that you can make them right at home!

Every recipe has a beautiful mouth-watering photo and has been picky-eater approved. The directions are simple, easy to follow, and do not require any strange ingredients.

This **cookbook** (<https://amzn.to/2JhLVNb>), includes copycat recipes from Wingers, Texas Roadhouse, Starbucks, Panera, Cheesecake Factory, Kneaders, and so much more. We have you covered from drinks, to dessert and everything in-between.

We are so excited to share these recipes with you. Order your copy today!

Six Sisters' Stuff COPYCAT COOKING (<https://amzn.to/2MgS36c>). <— **Click here to order!**

SHARE [!\[\]\(e2376d476d06eb31946dc01a69a4403a_img.jpg\) \(/#facebook\)](#), [!\[\]\(bbb3388d591ef640dd8a8c4262f2866a_img.jpg\) \(/#twitter\)](#), [!\[\]\(ef6e697e79b33cfafe8ba6744dc11bd6_img.jpg\) \(/#pinterest\)](#), [!\[\]\(36a26e5b369c5d231b75de2efc184e39_img.jpg\) \(/#linkedin\)](#).

MENU PLANS

We know how hard it can be to get dinner on the table and that is exactly why we created our menu planning service! We offer several menu options so you can find the plan that works best for your family. Each week you will receive a menu plan and detailed shopping list that will make shopping a breeze! Each plan includes 6 main dish, 2 side dish, 2 dessert, and optional side dish recipes. We've done all the busy work for you, so you just need to shop and cook!

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(HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPE/BACON-AND-ASPARGUS-STUFFED-CHICKEN/)

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COMMENT ON THIS RECIPE

4 RESPONSES TO "BACON WRAPPED CREAM CHEESE STUFFED CHICKEN"

Shannon

MAY 14, 2018 (HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPE/BACON-WRAPPED-CREAM-CHEESE-STUFFED-CHICKEN/#COMMENT-250410)

This was so good and super easy to make! I used extra bacon and the hubs loved it! He asked me to make it again soon. Definitely going to be a regular dish from now on. Thanks six sisters!! ?

[REPLY TO THIS COMMENT](#) ↩

Cyd

MAY 14, 2018 ([HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPE/BACON-WRAPPED-CREAM-CHEESE-](https://www.sixsistersstuff.com/recipe/bacon-wrapped-cream-cheese-stuffed-chicken/#comment-250412)

[STUFFED-CHICKEN/#COMMENT-250412](https://www.sixsistersstuff.com/recipes/)) RECIPES([HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPES/](https://www.sixsistersstuff.com/recipes/)) APPETIZERS([HTTPS://WWW.SIXSISTERSSTUFF.COM/APPETIZERS/](https://www.sixsistersstuff.com/appetizers/))

Hi Shannon. Thanks for leaving us such a sweet comment. We love to hear when the recipes are popular with the family! Thank you for stopping by our blog. Have a great week!

[REPLY TO THIS COMMENT](#) ↩

Carol Ramsey

MAY 7, 2019 ([HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPE/BACON-WRAPPED-CREAM-CHEESE-STUFFED-CHICKEN/#COMMENT-268338](https://www.sixsistersstuff.com/recipe/bacon-wrapped-cream-cheese-stuffed-chicken/#comment-268338))

Do you need to cut the Chicken Breasts in half?....those look really small, and mine are bigger

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Cyd

MAY 9, 2019 ([HTTPS://WWW.SIXSISTERSSTUFF.COM/RECIPE/BACON-WRAPPED-CREAM-CHEESE-STUFFED-CHICKEN/#COMMENT-268435](https://www.sixsistersstuff.com/recipe/bacon-wrapped-cream-cheese-stuffed-chicken/#comment-268435))

If your chicken breasts are large, you can easily cut them in half and then make recipe as directed.

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