

Crispy Baked Chicken with Cheese and Bacon

This Crispy Baked Chicken with Cheese and Bacon is a delicious and easy to prepare main dish that will make your dinner evening special!



Main Dish

30 min

Total time

Easy

Difficulty

395

kcal / serving

Ingredients

- 1 boneless skinless chicken breast
- 1 slice of sharp cheddar cheese
- 2 slices of bacon
- 1 slice of bread, crumbed
- 2 tablespoons of olive oil
- salt, to taste
- pepper, to taste

Steps

- 1 Preheat the oven to 400°F/200°C.
- 2 In a shallow bowl, season the crumbed bread with salt and pepper.
- 3 Cut the bacon into small pieces and cook it in a skillet until crispy.
- 4 Place the chicken breast in the seasoned breadcrumb bowl and turn it to coat.
- 5 Place the chicken on a greased baking tray and pour the bacon bits and olive oil over the chicken. Top it with the cheddar cheese.
- 6 Bake for 20-25 minutes or until the chicken is cooked through and the cheese is melted and golden.
- 7 Serve warm and enjoy!