

JALAPENO POPPER CHICKEN RECIPE

Jalapeno Popper Chicken makes the perfect meal combining a favorite jalapeno popper dip with baked chicken. A definite go-to family favorite.

Author: Robyn Stone | Add a Pinch



Serves: 6-8

- 6 skinless, boneless chicken breast
- **For the jalapeno popper topping:**
- 3 slices bacon, diced
- 2 jalapenos, deveined, deseeded and diced
- ¼ cup diced onion
- 1 (8-ounce) package cream cheese, softened
- ½ cup mayonnaise or Greek yogurt
- 1 cup shredded cheddar cheese
- ½ cup shredded Parmesan cheese
- **For the topping:**
- ½ cup crushed butter crackers (1/2 sleeve)
- ½ cup Parmesan cheese
- 4 tablespoons butter, melted

Instructions

1. Preheat oven to 425° F. Place chicken breasts in a small casserole dish and bake until juices run clear when pricked, about 45 minutes.
2. While chicken is baking, prepare jalapeno popper topping for chicken. Add bacon, jalapenos, and onions to a small skillet and fry until bacon is crispy and jalapenos and onions are tender. Remove from heat and add to a small mixing bowl. Add cream cheese, mayonnaise or yogurt, and cheeses to mixing bowl and cream together with bacon mixture until well-combined.
3. Remove chicken from oven and reduce oven heat to 350° F. Spread jalapeno popper topping on top of chicken until well-covered.
4. For the topping, mix together crushed crackers, cheese, and melted butter. Sprinkle on top of jalapeno popper topped chicken. Bake until crackers are lightly browned, about 15 minutes.
5. Serve warm.

Seams Like Home A Little Fabric Store 441 W. 5th Yorktown, Texas 78164 361.564.9455

sarah@alittlefabricstore.com



www.alittlefabricstore.com