

Treasure Barrel

Million Dollar Baked Chicken Breast

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

Ingredients

Chicken Preparation

- [ ] 4 boneless, skinless chicken breasts (about 6 oz each)
- [ ] 1 tbsp olive oil
- [ ] 1/2 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1 tsp smoked paprika
- [ ] 1 tsp onion powder
- [ ] 2 cloves garlic, minced

Creamy Topping

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup heavy cream
- [ ] 1 cup shredded Swiss cheese
- [ ] 6 slices turkey bacon
- [ ] 2 tbsp fresh parsley, chopped

Final Touch

- [ ] 4 tbsp unsalted butter

Instructions

1. First things first, let's get the oven warming up to 375°F (190°C). It's always better to have it ready before you start the heavy lifting, yeah?
2. Now, take your chicken breasts and season them well. I use the salt, pepper, smoked paprika, onion powder, and minced garlic. Honestly, don't be afraid to get a good coating on there; that's where the soul of the dish is.
3. Warm up the olive oil in a small skillet over medium heat. We're just going to sear the chicken for 2–3 minutes on each side until they're lightly browned. Wow, that smell is just wonderful. Once they've got a nice color, transfer them over to the baking dish.
4. In a mixing bowl, blend that softened cream cheese with the heavy cream until it's nice and smooth. Stir in the shredded Swiss cheese, your crumbled cooked turkey bacon, and the chopped parsley. It's a rich, lovely mixture.
5. Spread the creamy cheese mixture evenly over each seared chicken breast. I like to make sure it's a thick, comforting layer—no skimpy portions here!
6. Pop the dish in the oven for 20–25 minutes. You're looking for an internal temperature of 165°F (74°C) and a topping that's golden brown and bubbly. So satisfying to look at.

7 Remove from the oven and, look, this is the hard part: let it rest for 5 minutes. Garnish with a bit more parsley if you're feeling fancy, and you're ready to serve.

Nutrition per serving

620 kcal	50 g	8 g	40 g
Calories	Protein	Carbs	Fat

Tips & notes

- The turkey bacon adds a lovely saltiness that balances the rich cream cheese.
- Resting the meat for 5 minutes ensures the juices stay put.
- Using softened cream cheese is key to avoiding lumps in the topping.