# Million Dollar Chicken Bake

This Million Dollar Chicken makes baked chicken breast exciting again! Packed with rich, bold flavors, this one dish meal is a family favorite!

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins



**★★★★**4.89 from 63 votes

Servings: 6 servings Calories: 493kcal

## **Ingredients**

- 2 lbs boneless, skinless chicken breasts thinly cut or pounded
- 6 oz cream cheese softened
- 1/4 cup mayonnaise
- 1/2 cup crispy bacon crumbled (about 8 slices)
- 1/2 cup green onions chopped (about 4 onions)
- 1.5 cups colby jack cheese shredded

#### Garnish

- crumbled bacon
- green onions

#### Instructions

- 1. 1. Preheat the oven to 350°F
- 2. In a medium sized bowl, mix cream cheese, mayo, bacon crumbles, green onion and half of the cheddar cheese together until combined.
- 3. Place the chicken breast in a baking dish and spread the cheese mixture over the chicken. Top with remaining cheddar cheese.
- 4. Bake for 30-40 minutes or until chicken is cooked through (165°F internal temperature)
- 5. Garnish with additional bacon and green onions and serve hot!

### **Nutrition**

Serving: 8oz | Calories: 493kcal | Carbohydrates: 3g | Protein: 45g | Fat: 35g | Saturated Fat: 15g | Cholesterol: 172mg | Sodium: 688mg | Potassium: 711mg | Fiber: 1g | Sugar: 1g |

Vitamin A: 837IU | Vitamin C: 3mg | Calcium: 267mg | Iron: 1mg