



Creamy Ranch Chicken

Introduction

Creamy Ranch Chicken is a delicious and comforting dish that combines tender chicken



with a rich, creamy ranch sauce. Perfect for a family dinner or a casual get-together, this recipe is sure to please everyone at the table. The combination of flavors makes this dish both savory and satisfying, while the simple preparation makes it easy to whip up on any busy weeknight.

Detailed Ingredients with measures

Chicken breasts - 4 pieces Ranch seasoning mix - 1 packet Cream cheese - 8 oz Chicken broth - 1 cup Garlic powder - 1 teaspoon Onion powder - 1 teaspoon Salt and pepper - to taste Fresh parsley - for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes Total Time: 40 minutes Yield: Serves 4





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Detailed Directions and Instructions



Step 1: Preheat the Oven

Preheat your oven to 375°F (190°C).

Step 2: Prepare the Chicken

Place the chicken breasts in a baking dish.

Step 3: Mix the Ranch Sauce

In a small bowl, mix together the ranch seasoning with the cream of chicken soup and a little bit of water to achieve a creamy consistency.

Step 4: Coat the Chicken

Pour the ranch mixture over the chicken breasts, making sure they are fully coated.

Step 5: Top with Cheese

Sprinkle shredded cheese on top of the coated chicken to add flavor and richness.

Step 6: Bake

Cover the baking dish with foil and place it in the preheated oven. Bake for 25-30 minutes or until the chicken is cooked through.

Step 7: Remove the Foil and Finish Baking

After the initial baking time, remove the foil and continue to bake for an additional 5-10 minutes until the cheese is bubbly and golden.

Step 8: Serve

Remove the dish from the oven and let it cool for a few minutes before serving. Enjoy your creamy ranch chicken!

Notes



Note 1

You can use any type of cheese you prefer, such as cheddar or mozzarella.

Note 2

For added flavor, consider adding vegetables like broccoli or sliced peppers around the chicken in the baking dish.

Note 3

This dish can be served with rice, pasta, or a fresh salad to complete your meal.

Note 4

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.





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Cook techniques



Creamy Ranch Chicken | 7

Click next page below