



Crispy Cheddar Chicken Bake

Introduction

Crispy Cheddar Chicken is a delightful dish that combines the succulent flavors of tender chicken breasts with a crunchy, cheesy coating. Perfect for a family dinner or a gathering with friends, this recipe is easy to prepare and sure to please everyone at the table. With its cheesy goodness and a delightful crunch, it's a dish that will quickly become a favorite.

Ingredients

- 4 boneless, skinless chicken breasts
- 2 cups shredded cheddar cheese

- 1 cup crushed Ritz crackers (or breadcrumbs)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup milk
- 1/4 cup melted butter

Prep Time

50 minutes

Cook Time, Total Time, Yield

Cook Time: 30-35 minutes

Total Time: 50 minutes

Yield: 4 servings

Directions

1. Preheat the oven to 375°F (190°C). Grease a baking dish.
2. In a bowl, combine crushed Ritz crackers, garlic powder, paprika, salt, and pepper.
3. Place milk in one shallow bowl and shredded cheddar in another.
4. Dip each chicken breast into the milk, coat with cheddar cheese, and then roll in the cracker mixture.
5. Place the chicken in the prepared baking dish. Drizzle melted butter evenly over the chicken.
6. Bake for 30-35 minutes or until the chicken is golden brown and fully

cooked (internal temperature of 165°F/74°C).

Enjoy your Crispy Cheddar Chicken with your favorite sides for a delicious meal!

Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat the oven to 375°F (190°C). Grease a baking dish to prevent the chicken from sticking.

Step 2: Prepare the Cracker Mixture

In a bowl, combine 1 cup of crushed Ritz crackers, 1/2 teaspoon of garlic powder, 1/2 teaspoon of paprika, 1/2 teaspoon of salt, and 1/2 teaspoon of black pepper. Mix well to ensure even distribution of the seasonings.

See also [Loaded Baked Potato Salad](#)

Step 3: Set Up Dipping Stations

In one shallow bowl, pour 1/2 cup of milk. In another shallow bowl, add 2 cups of shredded cheddar cheese. This setup will help with the coating process.

Step 4: Coat the Chicken

Take one boneless, skinless chicken breast and dip it into the milk until fully soaked. Then, coat it with shredded cheddar cheese, pressing gently to ensure the cheese adheres. Finally, roll the chicken breast in the cracker mixture until well coated.

Step 5: Arrange in Baking Dish

Place the coated chicken breasts in the greased baking dish. Ensure they are spaced apart for even cooking.

Step 6: Drizzle with Butter

Drizzle 1/4 cup of melted butter evenly over the chicken breasts to help create a crispy, golden crust.

Step 7: Bake the Chicken

Bake the chicken in the preheated oven for 30–35 minutes. Check for doneness; the internal temperature should reach 165°F (74°C) and the chicken should be golden brown.

Notes

Note 1: Cooking Time

Oven temperatures may vary, so it's important to check the chicken a few minutes before the 30-minute mark to avoid overcooking.

Note 2: Cheese Options

While this recipe uses cheddar cheese, feel free to experiment with other types of cheese for different flavors.

Note 3: Serving Suggestions

This dish pairs well with a side of vegetables, rice, or a fresh salad for a complete meal.

Note 4: Storage

Leftover crispy cheddar chicken can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

See also No-Bake Chocolate Biscuit Pudding

Cook techniques

Coating Technique

The chicken breasts are first dipped in milk, which helps the cheese adhere better. After that, they are coated with shredded cheddar cheese followed by a roll in the cracker mixture, ensuring a crispy outer layer once baked.

Baking

Bake the chicken at 375°F (190°C) to achieve an evenly golden brown crust while ensuring the chicken is fully cooked. This method helps keep the chicken moist inside while providing a crispy exterior.

Drizzling Butter

Drizzling melted butter over the coated chicken before baking adds flavor and helps achieve a nice, crispy texture on the outside.

Measuring Internal Temperature

Check the internal temperature of the chicken to ensure it reaches 165°F (74°C) for safe consumption, ensuring that it is cooked through while remaining juicy.

FAQ

Can I use other types of cheese?

Yes, you can substitute cheddar with other cheeses like mozzarella, parmesan, or a blend of your favorites for different flavors.

What can I use instead of Ritz crackers?

You can use breadcrumbs, panko, or other crushed crackers as an alternative, but the texture may vary slightly.

Is it necessary to grease the baking dish?

Greasing the baking dish helps prevent the chicken from sticking, making it easier to serve and clean up afterward.

How can I make this recipe spicier?

You can add cayenne pepper or use spicy cheese for some heat, or consider including crushed red pepper flakes in the cracker mixture.

Can I prepare this dish in advance?

Yes, you can coat the chicken and store it in the refrigerator for a few hours before baking, just allow extra time in the oven if baking straight from the fridge.

See also [Strawberry Lemonade Cake](#)

Conclusion

This Crispy Cheddar Chicken Recipe is a delightful way to enjoy juicy chicken breasts with a flavorful and crunchy coating. The combination

of melted cheddar and the buttery Ritz cracker crust elevates the dish, making it both comforting and satisfying. Perfect for a weeknight meal or as a crowd-pleaser at gatherings, this recipe is sure to become a favorite.

Cheddar and Broccoli Chicken Bake

Combine steamed broccoli florets with the cheddar cheese topping for a delicious, one-pan meal that adds a healthy vegetable twist.

Pesto-Crusted Chicken

Substitute the cheddar cheese with pesto before coating with the cracker mixture for an aromatic and herb-infused flavor.

Spicy Crispy Chicken

Add cayenne pepper or your favorite hot seasoning to the cracker mixture for a kick of heat that pairs wonderfully with the richness of the cheese.

Parmesan and Herb Chicken

Replace cheddar with shredded Parmesan cheese and include Italian herbs like oregano and thyme in the cracker mixture for an Italian-inspired dish.

BBQ Cheddar Chicken

Brush the chicken breasts with your favorite BBQ sauce before dipping in the cheese and crackers for a smoky, tangy flavor profile.

Honey Mustard Chicken Crust

Mix honey and Dijon mustard for a sweet and tangy coating before proceeding with the cheddar and cracker crust to add depth to the dish.

Vegetarian Alternative

Try this recipe using eggplant or cauliflower steaks instead of chicken for a tasty vegetarian option that maintains all the crispiness.