

Baked Crack Chicken Is the Cheesy, Bacon-Packed Weeknight Dinner That Practically Cooks Itself

Why This Baked Crack Chicken Is a Total Win



OVEN
375°F

TIME
30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 8 oz cream cheese, softened
- 1 packet ranch seasoning mix
- 1 cup shredded cheddar cheese (divided)
- $\frac{1}{2}$ cup cooked bacon, crumbled
- 1 tablespoon chopped green onions (optional, for garnish)

DIRECTIONS

- 1.** Preheat the Oven: I start by preheating my oven to 375°F (190°C) and lightly greasing a baking dish large enough to hold four chicken breasts without crowding.
- 2.** Prep the Chicken: I place the chicken breasts in a single layer in the prepared baking dish. If the breasts are thick, I like to pound them slightly to an even thickness so they cook evenly.
- 3.** Make the Creamy Topping: In a mixing bowl, I stir together the softened cream cheese, ranch seasoning, and $\frac{1}{2}$ cup of the shredded cheddar cheese. The mixture should be thick but spreadable.
- 4.** Then, I spread a generous layer of the cream cheese mixture over the top of each chicken breast. It doesn't have to be perfect—once it bakes, it melts beautifully.
- 5.** Add Bacon and Cheese: I sprinkle the remaining $\frac{1}{2}$ cup of cheddar cheese over the top of the cream cheese layer, followed by the crumbled bacon. It already smells amazing at this point.
- 6.** Bake to Perfection: Into the oven it goes for 25 to 30 minutes, or until the chicken reaches an internal temperature of 165°F (74°C). The cheese bubbles, the bacon crisps, and the cream cheese mixture forms a rich, savory blanket over the chicken.
- 7.** Serve It Up: I let it rest for a couple minutes, then garnish with chopped green onions for a fresh, slightly sharp finish. It adds a little pop of color and balances the richness.

