

Buttery Baked Ranch Chicken Strips - Crunchy, Cheesy, and So Easy

Looking for a chicken dinner that's crispy, full of flavor, and



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 large chicken breasts, cut into strips
- 1 packet (1 oz) ranch seasoning mix
- 1 cup panko breadcrumbs
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup unsalted butter, melted
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon paprika
- Salt and pepper, to taste

DIRECTIONS

- ? Step 1: Prep Your Oven: Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it.
- ? Step 2: Set Up Dredging Stations: In a shallow bowl, mix:
 - Panko breadcrumbs
 - Parmesan cheese
 - Ranch seasoning
 - Garlic powder
 - Paprika
 - Salt and pepper
- In another bowl, pour the melted butter.
- ? Step 3: Coat the Chicken: Dip each chicken strip in butter, coating completely. Then dredge in the breadcrumb mixture, pressing to adhere.
- Place the coated strips on your prepared baking sheet, spaced apart.
- ? Step 4: Bake Until Golden: Bake for 20-25 minutes, flipping halfway through, until crispy and golden brown.
- Let rest for a few minutes before serving.

SWAPS & NOTES

Chicken: Thighs or tenders work too-just adjust bake time.
Panko: Use regular breadcrumbs in a pinch, but panko gives better crunch.

Cheese: Use a Parmesan blend or add sharp cheddar for extra flavor.

Add a dash of cayenne or hot sauce to the butter.

TIPS FOR SUCCESS

Press the breading firmly into the chicken for the best crust.

Don't overcrowd the pan -space allows crisping instead of steaming.

Use a wire rack on the sheet pan for even crispness underneath.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/buttery-baked-ranch-chicken-strips-crunchy-cheesy-and-so-easy/>