

Melt-In-Your-Mouth Chicken - The Creamiest, Easiest Baked Chicken Ever

Melt-In-Your-Mouth Chicken ??



OVEN
375°F

TIME
45 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup mayonnaise
- 1/2 cup shredded Parmesan cheese
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp minced garlic
- 1 tsp garlic powder

DIRECTIONS

- 1.** Preheat:: Set your oven to 375°F (190°C). Lightly spray a baking dish with nonstick cooking spray.
- 2.** Mix the Topping:: In a small bowl, combine mayonnaise, Parmesan, minced garlic, garlic powder, salt, and black pepper. Mix until fully blended.
- 3.** Prepare the Chicken:: Place chicken breasts in the prepared baking dish in a single layer. Spread the mayo-Parmesan mixture generously over each piece.
- 4.** Bake:: Bake uncovered for 45 minutes, or until the internal temperature reaches 165°F (75°C) and the top is golden and bubbling.
- 5.** Serve:: Let rest for 5 minutes before serving. Spoon any extra sauce from the pan over the chicken.

TIPS FOR SUCCESS

Pound thick chicken breasts for even cooking and quicker bake time.

Let the chicken rest after baking to lock in juices.

Make it crispy: Broil for the last 2-3 minutes if you want more golden color on top.

Pair with your favorite side and a slice of bread to soak up the sauce!

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-chicken-the-creamiest-easiest-baked-chicken-ever/>