

## Baked Caesar Chicken with Creamy Parmesan Sauce - Easy Weeknight Comfort

If Caesar salad and creamy baked chicken had a baby, this would be it. This



**OVEN**  
**375°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts

1 cup Caesar dressing ?

1/2 cup sour cream

3/4 cup grated Parmesan cheese ?

1 tsp garlic powder ?

1/2 tsp black pepper

1/2 tsp salt

1/2 tsp Italian seasoning ?

1/2 cup shredded mozzarella cheese (optional for extra cheesiness)

Fresh parsley, chopped, for garnish

### DIRECTIONS

1. Preheat the Oven: Preheat to 375°F (190°C). Grease a 9x13-inch baking dish with cooking spray or olive oil.
2. Make the Creamy Parmesan Sauce: In a mixing bowl, combine:
3. Caesar dressing
4. Sour cream
5. Parmesan cheese
6. Garlic powder
7. Salt and pepper
8. Italian seasoning
9. Stir until smooth and creamy.
10. Assemble the Chicken: Place chicken breasts in the baking dish. Evenly spread the Caesar-Parmesan sauce over the chicken to coat.
11. Bake: Cover the dish with foil and bake for 25-30 minutes, or until the chicken reaches an internal temperature of 165°F (75°C).
12. Optional: Add Cheese & Finish: Remove the foil, sprinkle with mozzarella cheese (if using), and bake uncovered for another 5 minutes until bubbly and golden.
13. Rest & Serve: Let rest for 5 minutes before serving. Garnish with chopped parsley and enjoy!

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

Original recipe: <https://chefmaniac.com/baked-caesar-chicken-with-creamy-parmesan-sauce-easy-weeknight-comfort/>