

This Tender Chicken Delight is the Easiest Comfort Food Ever

Juicy, Cheesy, and Baked to Golden Perfection



OVEN
375°F

TIME
60 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless chicken breasts (approx. 1 lb or 450g)
- 1 cup mayonnaise (or plain Greek yogurt for a lighter version)
- 1 tsp garlic powder
- 1 cup grated Parmesan cheese, divided
- 1 tsp seasoning salt
- $\frac{1}{2}$ tsp black pepper

DIRECTIONS

- 1.** Prep the Chicken: Cut each chicken breast into three equal pieces. Place the chicken in a bowl, cover, and marinate in the refrigerator overnight for the best flavor and texture.
- 2.** Shortcut : Tip: If you're short on time, even 30-60 minutes of marinating helps!
- 3.** Make the Topping: In a small bowl, mix together:
- 4.** 1 cup mayonnaise (or Greek yogurt)
- 5.** $\frac{1}{2}$ cup Parmesan cheese
- 6.** Garlic powder, seasoning salt, and black pepper Stir until well combined.
- 7.** Assemble the Dish: Preheat your oven to 375°F (190°C). Arrange the marinated chicken pieces in a baking dish. Spread the mayo-Parmesan mixture over each piece of chicken. Sprinkle the remaining $\frac{1}{2}$ cup Parmesan cheese on top.
- 8.** Bake: Bake uncovered for 40 to 45 minutes, or until the chicken is fully cooked (internal temperature of 165°F/74°C) and the topping is golden and bubbling.
- 9.** Serve: Let it rest for a couple minutes before serving. Pair with a side salad, steamed veggies, or some buttery rice.

TIPS FOR SUCCESS

Use a meat thermometer to avoid overcooking-this ensures maximum juiciness.

Thin chicken pieces cook more evenly and quickly.

Let it rest for 5 minutes before slicing to keep juices locked in.

Double the recipe if you're cooking for a crowd-it reheats well! ? Serving Ideas & Pairings Here's how to make the most of this dish: Add a side of buttery green beans or mashed potatoes.

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

Original recipe: <https://chefmaniac.com/this-tender-chicken-delight-is-the-easiest-comfort-food-ever/>