

One-Pan Cream Cheese Chicken That Practically Cooks Itself

Easy Cream Cheese Chicken ?



OVEN
375°F

TIME
35 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 8 oz cream cheese, softened
- 1 can (10.5 oz) condensed cream of chicken soup
- 1 packet (1 oz) dry Italian seasoning mix
- 1/2 cup chicken broth
- Salt and pepper, to taste

Instructions:

Tips for Success:

Soften the cream cheese fully: It blends better and gives you a smoother sauce.

Thin the sauce as needed: Add a little more broth if you prefer a looser consistency.

Shred leftovers: Makes a great filling for wraps, sliders, or sandwiches.

Double up: Easily doubled for a bigger crowd-like our Big Family Banana Pudding.

Serving Suggestions:

Buttered noodles or garlic mashed potatoes

Roasted green beans or steamed broccoli

A fresh green salad with vinaigrette

A side of Crockpot Nacho Dip for appetizer-turned-dinner nights

Storage & Leftovers:

Store: Refrigerate leftovers in an airtight container for up to 4 days.

Freeze: Can be frozen for up to 2 months (sauce may separate slightly, but still tasty).

Reheat: Microwave or oven-add a splash of broth or milk to bring the sauce back to life.

More Recipes You'll Love:

Dorito Casserole

Easy Turkey Wings

Crockpot Nacho Dip

One-Pan Breakfast Bake

Big Family Banana Pudding

Final Thoughts:

DIRECTIONS

1. Preheat the Oven: Set oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
2. Season the Chicken: Place chicken breasts in the dish. Season both sides with salt and pepper.
3. Mix the Sauce: In a medium bowl, combine cream cheese, cream of chicken soup, Italian seasoning, and chicken broth. Stir until smooth and well blended.
4. Bake: Pour the creamy mixture over the chicken. Spread evenly with a spatula. Bake uncovered for 25-30 minutes, or until the chicken reaches an internal temp of 165°F (75°C) and the sauce is bubbly.
5. Serve: Serve hot over cooked white rice, pasta, or even cauliflower mash. Spoon extra sauce over the top and garnish with parsley, if desired.
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10. Serving Suggestions: Pair this creamy chicken with:
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12. Roasted green beans or steamed broccoli
13. A fresh green salad with vinaigrette
14. A side of : Crockpot Nacho Dip for appetizer-turned-dinner nights
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17. Reheat: Microwave or oven-add a splash of broth or milk to bring the sauce back to life.
18. More Recipes You'll Love: Need more cozy classics and easy favorites? Don't miss:
19. Dorito : Casserole
20. Easy : Turkey Wings
21. Crockpot : Nacho Dip
22. One-: Pan Breakfast Bake
23. Big : Family Banana Pudding
24. Final Thoughts: This Easy Cream Cheese Chicken is your new go-to for creamy comfort without the fuss. It's fast, flexible, and totally satisfying-just the kind of recipe you'll keep in rotation.
25. Tried it? Tag @ChefManiac or leave a comment below-we love seeing how our recipes turn out in your kitchen! ??

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