

Oven-Baked Ranch Chicken That's Golden, Juicy, and Addictive

Crispy Buttered Ranch Chicken - Buttery, Crunchy, and So Satisfying



OVEN
400°F

TIME
25 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

Ingredient Notes & Swaps:

Chicken: You can use boneless thighs or tenderloins if preferred.

Panko: Regular breadcrumbs work too, but panko gives a superior crunch.

Ranch Seasoning: Store-bought or homemade both work here.

Butter: Swap with ghee or garlic-infused oil for variations.

Parmesan: Adds extra depth and browning-don't skip it!

Step-by-Step Instructions:

1 Prep the Oven:

2 Make the Breading:

3 Dip & Dredge:

4 Bake to Crispy Perfection:

5 Rest & Serve:

Tips for Success:

Flip carefully halfway through baking for even browning.

Double the butter if you want extra richness and that classic "fried" flavor.

Air fryer option: Cook at 375°F for 10-12 minutes, flipping once.

What to Serve with Crispy Ranch Chicken:

This Crockpot Nacho Dip for dipping fun

Dorito Casserole to double down on cheesy goodness

Sheet Pan Quesadillas to serve a crowd fast

Chicken Enchiladas for a cozy Tex-Mex combo

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Crisp them back up in a 375°F oven or air fryer for 5-7 minutes.

Freeze: Freeze cooked and cooled strips for up to 2 months. Reheat directly from frozen.

More Recipes You'll Love:

Easy Cheesy Chicken Sliders

DIRECTIONS

1. **Prep the Oven:** Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper or lightly grease it.
2. **Make the Breading:** In a shallow bowl, mix together the panko, Parmesan, ranch seasoning, garlic powder, paprika, salt, and pepper.
3. **Dip & Dredge:** Pour the melted butter into a second bowl. Dip each chicken strip into the butter, coating well. Then, dredge in the breadcrumb mixture, pressing gently so the coating sticks.
4. **Bake to Crispy Perfection:** Arrange the coated chicken strips on your baking sheet in a single layer. Bake for 20-25 minutes, flipping halfway, until golden brown and crisp.
5. **Rest & Serve:** Let them rest for 2-3 minutes out of the oven. Serve with ranch, honey mustard, or spicy mayo.
6. **Tips for Success:** Flip carefully halfway through baking for even browning.
7. **Double the butter** if you want extra richness and that classic "fried" flavor.
8. **Air fryer option:** Cook at 375°F for 10-12 minutes, flipping once.
9. **What to Serve with Crispy Ranch Chicken:** Make this a full meal or party platter with:
10. **This :** Crockpot Nacho Dip for dipping fun
11. **Dorito :** Casserole to double down on cheesy goodness
12. **Sheet :** Pan Quesadillas to serve a crowd fast
13. **Chicken :** Enchiladas for a cozy Tex-Mex combo
14. **Storage & Leftovers:** Fridge: Store in an airtight

container for up to 3 days.

15. Reheat: Crisp them back up in a 375°F oven or air fryer for 5-7 minutes.
16. Freeze: Freeze cooked and cooled strips for up to 2 months. Reheat directly from frozen.
17. More Recipes You'll Love: Easy Cheesy Chicken Sliders
18. Sheet : Pan Quesadillas
19. This : Dorito Casserole
20. Chicken : Enchiladas
21. This : Crockpot Nacho Dip
22. Final Thoughts: These Crispy Buttered Ranch Chicken Strips are everything you love about fried food-without the mess or the oil. Buttery, golden, packed with ranch flavor, and oven-baked to crispy perfection, they're a reliable dinner hero and party pleaser.
23. Made them already? Let us know your favorite sauce pairing in the comments or tag us @ChefManiac. We'd love to see your version! ???

SWAPS & NOTES

& Swaps Chicken : You can use boneless thighs or tenderloins if preferred.

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Ranch Seasoning : Store-bought or homemade both work here.

Butter : Swap with ghee or garlic-infused oil for variations.

TIPS FOR SUCCESS

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