

Melt In Your Mouth Chicken Breast: The Creamiest Baked Chicken Ever

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OVEN
375°F

TIME
40 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup mayonnaise (or substitute plain Greek yogurt)
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried Italian seasoning
- $\frac{1}{2}$ tsp paprika
- Salt and black pepper, to taste
- Fresh chopped parsley, for garnish (optional)

DIRECTIONS

1. Preheat: Preheat your oven to 375°F (190°C).
2. Mix the Topping: In a bowl, combine:
3. Mayonnaise (or Greek yogurt)
4. Parmesan
5. Garlic and onion powders
6. Italian seasoning
7. Paprika
8. Salt and black pepper: Mix well until smooth.
9. Spread on Chicken: Place chicken breasts in a baking dish. Spoon and spread the mayo mixture evenly over each piece to coat the tops.
10. Bake: Bake uncovered for 25-30 minutes, or until the internal temperature of the chicken reaches 165°F and the topping is golden brown.
11. Serve: Garnish with chopped parsley, if desired. Serve hot!

SWAPS & NOTES

Greek Yogurt Option : For a lighter version, use plain Greek yogurt-it adds tang without losing creaminess.

Spice it up : Add red pepper flakes or a pinch of cayenne to the mix.

Cheese swap : Mix in shredded mozzarella or sharp cheddar for extra melt and flavor.

Low-sodium tip : Parmesan is salty, so taste the topping before adding extra salt.

TIPS FOR SUCCESS

Use same-size chicken breasts so they cook evenly.

Don't overbake -check doneness at 25 minutes.

Let rest for 5 minutes after baking to lock in juices.

Make ahead : Mix the topping in advance and refrigerate up to 24 hours.

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

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