

Chicken and Mozzarella Bake: Easy Cheesy Dinner

chicken breasts bake up incredibly tender



OVEN
375°F

TIME
20 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts (about 1.5-2 lbs total)

1 cup marinara sauce

1 cup shredded mozzarella cheese

1/2 cup grated Parmesan cheese

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon dried oregano

Salt and pepper, to taste

Fresh basil, chopped (for garnish)

Swaps and Notes:

Chicken Breasts: Boneless, skinless chicken thighs can also be used; they tend to stay even juicier.

Adjust baking time if using thicker cuts.

Marinara Sauce: Use your favorite jarred marinara sauce for convenience. You can also use a homemade tomato sauce.

Shredded Mozzarella Cheese: Pre-shredded mozzarella is a time-saver. For an even gooier melt, you can grate a block of whole-milk mozzarella.

Grated Parmesan Cheese: Freshly grated Parmesan adds a stronger, saltier flavor than pre-grated.

Seasoning: Garlic powder, onion powder, and dried oregano are classic Italian flavors. You can add a pinch of dried basil or a touch of red pepper flakes for a subtle kick.

Fresh Basil: This adds a beautiful, fresh aromatic finish. Don't skip it if you can help it!

DIRECTIONS

1. Let's get this delicious and easy : Chicken and Mozzarella Bake cooking!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Prepare : Chicken: Pat the boneless, skinless chicken breasts dry with paper towels. This helps the seasonings adhere and promotes even cooking. Season both sides of the chicken breasts generously with garlic powder, onion powder, dried oregano, salt, and pepper.
4. Assemble in : Baking Dish: Place the seasoned chicken breasts in a single layer in a baking dish (a 9x13-inch dish works well). Pour the marinara sauce evenly over the chicken breasts, ensuring they are well coated. Sprinkle the 1 cup of shredded mozzarella cheese and the 1/2 cup of grated Parmesan cheese generously on top of the sauce and chicken.
5. Bake: Cover the baking dish tightly with aluminum foil. Place it in the preheated oven and bake for 20 minutes. This initial covered bake helps the chicken cook through and stay moist. After 20 minutes, carefully remove the foil. Return the uncovered baking dish to the oven and bake for an additional 10-15 minutes, or until the chicken is fully cooked through (reaching an internal temperature of 165°F / 74°C in the thickest part), and the cheese is beautifully melted, bubbly, and lightly golden brown.
6. Serve: Remove the baking dish from the oven. Let it rest for 5 minutes before serving to allow the cheese and sauce to set slightly. Garnish generously with fresh chopped basil before serving hot. Enjoy the cheesy, flavorful chicken bake!

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TIPS FOR SUCCESS

Pat Chicken Dry: This helps seasonings stick and prevents the chicken from steaming in the pan.

Don't Overcook Chicken: Boneless, skinless chicken breasts can dry out if overcooked.

Bake until they reach 165°F (74°C) and no more.

Cover Initially: Covering the dish with foil for the first part of baking helps keep the chicken moist and ensures it cooks through before the cheese gets too brown.

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

Original recipe: <https://chefmaniac.com/chicken-and-mozzarella-bake-easy-cheesy-dinner/>