

How to Make Creamy Caesar Chicken - The Juiciest Oven-Baked Recipe Ever

quick, easy, and unbelievably juicy



OVEN
375°F

TIME
10 mins

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts

1 tsp garlic powder

$\frac{1}{8}$ tsp black pepper

$\frac{1}{8}$ tsp paprika

$\frac{1}{8}$ tsp Italian seasoning

For the Creamy Caesar Sauce:

1 cup Caesar dressing (use your favorite brand!)

$\frac{1}{2}$ cup sour cream (or Greek yogurt for a lighter option)

1 cup shredded Parmesan cheese

For the Crispy Topping (Optional):

$\frac{1}{2}$ cup panko breadcrumbs

2 tbsp butter, melted

For Garnish:

Fresh parsley, chopped

Step-by-Step Instructions:

1. Preheat the Oven:

2. Season the Chicken:

3. Make the Creamy Caesar Sauce:

4. Add the Crispy Topping (Optional):

5. Bake Until Juicy & Golden:

6. Garnish & Serve:

The Best Sides to Serve with Caesar Chicken:

Roasted Garlic Potatoes - A simple side that pairs beautifully with the creamy sauce.

Steamed or Roasted Broccoli - Adds a fresh, healthy contrast to the rich chicken.

Buttery Garlic Bread - Perfect for soaking up every drop of that delicious sauce.

Lemon Herb Rice - Light, fluffy, and flavorful.

Caesar Salad - Because double Caesar is always a good idea!

My Tips for the Best Baked Caesar Chicken:

Use high-quality Caesar dressing - A thick, creamy dressing works best. Avoid the super thin, runny ones.

Don't overbake - Chicken dries out quickly! Use a meat thermometer and remove it from the oven as soon as it hits 165°F (75°C).

Let it rest before serving - This helps the juices redistribute, keeping the chicken extra moist.

For extra flavor, marinate the chicken - If you have time, let the chicken soak in Caesar dressing for 1-2 hours before baking.

Fun Variations & Add-Ins:

Spicy Caesar Chicken - Add ½ tsp cayenne pepper or 1 tsp hot sauce to the sauce for a kick.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish with non-stick spray or butter.
2. **Season the Chicken:** Pat the chicken breasts dry with a paper towel, then season both sides with garlic powder, black pepper, paprika, and Italian seasoning. Place them in the prepared baking dish.
3. **Make the Creamy Caesar Sauce:** In a small mixing bowl, stir together the Caesar dressing, sour cream, and shredded Parmesan cheese. Spread the mixture generously over the chicken breasts, making sure to coat them evenly.
4. **Add the Crispy Topping (Optional):** For a golden, crispy top, mix the panko breadcrumbs with melted butter. Sprinkle the mixture over the sauce-covered chicken.
5. **Bake Until Juicy & Golden:** Bake the chicken uncovered for 25-30 minutes, or until the internal temperature reaches 165°F (75°C). The top should be golden and bubbling.
6. **Garnish & Serve:** Let the chicken rest for 5 minutes before serving. Sprinkle with fresh parsley for a pop of color and freshness.
7. **Serve warm with roasted vegetables, mashed potatoes, pasta, or a crisp green salad.**
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9. **Steamed or : Roasted Broccoli - Adds a fresh, healthy contrast to the rich chicken.**

10. **Buttery** : Garlic Bread - Perfect for soaking up every drop of that delicious sauce.
11. **Lemon** : Herb Rice - Light, fluffy, and flavorful.
12. **Caesar** : Salad - Because double Caesar is always a good idea!
13. **My Tips for the Best Baked Caesar Chicken**: Use high-quality Caesar dressing - A thick, creamy dressing works best. Avoid the super thin, runny ones.
14. **Don't overbake** - Chicken dries out quickly! Use a meat thermometer and remove it from the oven as soon as it hits 165°F (75°C).
15. **Let it rest before serving** - This helps the juices redistribute, keeping the chicken extra moist.
16. **For extra flavor, marinate the chicken** - If you have time, let the chicken soak in Caesar dressing for 1-2 hours before baking.
17. **Fun Variations & Add-Ins**: Want to switch things up? Try these tasty variations!
18. **Spicy** : Caesar Chicken - Add ½ tsp cayenne pepper or 1 tsp hot sauce to the sauce for a kick.
19. **Mushroom & Spinach** Caesar Chicken - Sauté mushrooms and spinach, then mix them into the sauce before baking.
20. **Bacon** : Caesar Chicken - Sprinkle cooked, crumbled bacon over the top before baking.
21. **Low-carb**: Carb Version - Skip the breadcrumbs for a keto-friendly version.
22. **FAQs (From My Kitchen to Yours)**: Q: Can I use chicken thighs instead of breasts?A: Absolutely! Boneless, skinless chicken thighs work great and tend to be even juicier than breasts. Just adjust the cooking time (thighs may need a few extra minutes).
23. Q: Can I make this ahead of time?A: Yes! You can assemble everything up to a day in advance, cover, and refrigerate. When ready to bake, remove from the fridge 15 minutes before baking to take the chill off.
24. Q: How do I store leftovers?A: Store leftovers in an airtight container in the fridge for up to 4 days. Reheat in the oven at 350°F (175°C) for 10-12 minutes or in the microwave.
25. Q: Can I freeze this dish?A: Yes! Assemble the chicken with the sauce (but skip the breadcrumbs) and freeze it uncooked for up to 3 months. When ready to cook, thaw overnight in the fridge, add breadcrumbs, and bake as directed.

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

Original recipe: <https://chefmaniac.com/how-to-make-creamy-caesar-chicken-the-juiciest-oven-baked-recipe-ever/>