

Crispy Cheddar Chicken with Creamy Sauce - A Comfort Food Favorite

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OVEN
400°F

TIME
35 min

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INGREDIENTS

2 lbs chicken tenders or 4 large chicken breasts
2 sleeves Ritz crackers
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup whole milk
3 cups cheddar cheese, grated
1 teaspoon dried parsley
1 (10 oz) can cream of chicken soup
2 tablespoons sour cream
2 tablespoons butter

Ingredient Swaps & Notes:

Chicken: Use boneless thighs for a juicier twist or slice whole breasts into tenders.

Cheese: While cheddar gives great sharpness, try Monterey Jack or Colby for a melty variation.

Crackers: Ritz crackers bring buttery crunch, but crushed cornflakes or Panko also work.

Step-by-Step Instructions:

Prep the Chicken: If you're using chicken breasts, cut each into 3 large pieces. This helps them cook faster and more evenly.

Crush the Crackers: Place crackers in a zip-top bag and crush them finely with a rolling pin or food processor. Stir in salt and pepper.

Set Up the Breading Station: Pour the milk into one bowl, the shredded cheddar into another, and the crushed crackers into a third.

Bread the Chicken:Dip each piece of chicken first in milk, then press into cheese to adhere, and finally into the cracker mixture. Press firmly to coat.

Bake:Place the coated chicken pieces in a greased 9x13-inch baking dish. Sprinkle with dried parsley. Cover with foil and bake at 400°F for 35 minutes. Remove foil and bake for an additional 10-15 minutes until golden and crispy.

Make the Sauce:In a saucepan, whisk together cream of chicken soup, sour cream, and butter over medium heat until hot and smooth.

Serve:Spoon sauce over the hot chicken and enjoy immediately.

Tips for Success:

Press firmly when coating with cheese and crackers so the crust sticks well.

Don't skip the foil for the first part of baking-it helps the chicken stay juicy.

Grate your cheese fresh for the best melt and flavor.

Serving Suggestions & Pairings:

A side of green beans, garlic mashed potatoes, or a crisp Caesar salad.

Or turn it into a Southern-style spread with a glass of sweet iced tea and a dessert like this crowd-pleasing Big Family Banana Pudding.

Storage & Leftovers:

Store leftovers in an airtight container in the fridge for up to 3 days.

Reheat in the oven at 350°F to keep the coating crispy.

The sauce can be stored separately and reheated on the stovetop or microwave.

More Recipes You'll Love:

These Easy Turkey Wings - fall-off-the-bone tender

DIRECTIONS

1. **Prep the : Chicken:**If you're using chicken breasts, cut each into 3 large pieces. This helps them cook faster and more evenly.
2. **Crush the : Crackers:**Place crackers in a zip-top bag and crush them finely with a rolling pin or food processor. Stir in salt and pepper.
3. **Set : Up the Breeding Station:**Pour the milk into one bowl, the shredded cheddar into another, and the crushed crackers into a third.
4. **Bread the : Chicken:**Dip each piece of chicken first in milk, then press into cheese to adhere, and finally into the cracker mixture. Press firmly to coat.
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7. **Serve:**Spoon sauce over the hot chicken and enjoy immediately.
8. **Tips for Success:** Press firmly when coating with cheese and crackers so the crust sticks well.
9. **Don't skip the foil for the first part of baking-it helps the chicken stay juicy.**
10. **Grate your cheese fresh for the best melt and flavor.**
11. **Serving Suggestions & Pairings:** Pair this cheesy chicken with:
12. **A side of green beans, garlic mashed potatoes, or a crisp Caesar salad.**

13. Or turn it into a : Southern-style spread with a glass of sweet iced tea and a dessert like this crowd-pleasing Big Family Banana Pudding.
14. Storage & Leftovers: Store leftovers in an airtight container in the fridge for up to 3 days.
15. Reheat in the oven at 350°F to keep the coating crispy.
16. The sauce can be stored separately and reheated on the stovetop or microwave.
17. More Recipes You'll Love: If this recipe hit the spot, you'll want to try:
18. These : Easy Turkey Wings - fall-off-the-bone tender
19. This : Cajun Chicken Sausage Gumbo - for Southern flavor lovers
20. This : Dorito Casserole - cheesy, crunchy, and kid-approved
21. These : Sheet Pan Quesadillas - a crowd-pleaser made easy
22. Final Thoughts: Whether you're making dinner for picky eaters or need a cozy Sunday meal, this Crispy Cheddar Chicken delivers comfort and crunch in every bite. If you loved this recipe, share it with a friend or leave a comment below-we'd love to hear your thoughts!
23. ? Hungry for more cheesy recipes? Be sure to follow along for weekly comfort food favorites and dinner inspiration!

SWAPS & NOTES

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

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