

Cream Cheese Pepper Jelly Chicken: Sweet, Savory & Easy Baked Dinner!

Cream Cheese Pepper Jelly Chicken



OVEN
375°F

TIME
25-35 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts (about 1.5 - 2 lbs total)
1 (8 oz) block cream cheese, softened
 $\frac{1}{2}$ cup pepper jelly (red or green, your preferred spice level)
1 tbsp olive oil
Salt and black pepper, to taste
Optional: 1 tsp garlic powder or onion powder
Optional: fresh chives or chopped fresh parsley for garnish

DIRECTIONS

1. Prepare Chicken: Preheat your oven to 375°F (190°C). Pat the boneless, skinless chicken breasts dry with paper towels. This helps them brown slightly and absorb seasoning. Rub the chicken lightly with 1 tablespoon olive oil. Season generously on both sides with salt and black pepper to taste. If using, sprinkle with garlic powder or onion powder.
2. Place Chicken in Dish: Arrange the seasoned chicken breasts in a single layer in a 9x13-inch baking dish.
3. Top with Cream Cheese & Pepper Jelly: Take the softened cream cheese and, using a spoon or your hands, dollop small pieces of it evenly over the tops of the chicken breasts. It doesn't need to cover entirely, as it will melt and spread. Spoon the $\frac{1}{2}$ cup pepper jelly over the cream cheese and chicken, spreading it out as much as possible to create an even glaze. The jelly will melt and spread further as it bakes.
4. Bake to Perfection: Place the baking dish in the preheated oven. Bake for 25-35 minutes, or until the chicken is cooked through (internal temperature reaches 165°F / 74°C), the cream cheese is melted and bubbly, and the pepper jelly forms a beautiful, glossy glaze. Baking time will depend on the thickness of your chicken breasts.
5. Rest & Serve: Remove the dish from the oven. Let the chicken rest in the dish for 5 minutes before serving. This allows the juices to redistribute, ensuring tender and juicy chicken. Serve hot, spooning some of the delicious cream cheese and pepper jelly sauce over each chicken breast. Garnish with fresh chives or parsley if desired. Enjoy this simple yet

incredibly flavorful chicken!

SWAPS & NOTES

Chicken: Boneless, skinless chicken breasts are ideal for this recipe.

You can also use boneless, skinless chicken thighs for a juicier result, though they might require a few extra minutes of baking time.

Cream Cheese: Ensure your cream cheese is fully softened to room temperature.

This is crucial for it to spread easily and melt smoothly over the chicken.

TIPS FOR SUCCESS

Softened Cream Cheese: This is crucial for easy spreading and smooth melting.

Pat Chicken Dry: Helps with seasoning adherence and initial browning for a better texture.

Don't Overcook Chicken: Chicken breasts cook quickly.

Use a meat thermometer to ensure they are cooked to 165°F (74°C) but no more, to keep them juicy.

