

Garlic Knot Chicken Bake: Your New Favorite Cheesy Dinner

Here's what you'll need to bring this incredible Garlic Knot Chicken Bake to life:



OVEN
375°F

TIME
5-7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 tablespoon olive oil
- 1.5 lbs boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 (24-ounce) jar marinara sauce (your favorite brand)
- 1 teaspoon dried oregano
- 1/2 teaspoon dried basil
- Salt and freshly ground black pepper to taste
- 1 cup shredded mozzarella cheese
- 1 (11.3-ounce) can refrigerated (Pillsbury or similar) biscuit dough, cut into 1-inch pieces (each biscuit cut into 4 pieces)
- 2 tablespoons melted butter
- 1 clove garlic, minced (for garlic knots)
- 1 tablespoon fresh parsley, chopped (for garnish)
- Optional: 1/4 cup grated Parmesan cheese

DIRECTIONS

- Prep the : Chicken & Sauce Base:** Preheat your oven to 375°F (190°C). In a large, oven-safe skillet or Dutch oven (one that has a lid or can be covered with foil), heat the olive oil over medium-high heat. Add the chicken pieces and cook until browned on all sides, about 5-7 minutes. Remove the chicken from the skillet and set aside.
- SautØ Aromatics:** Add the chopped onion to the same skillet, scraping up any browned bits from the chicken. SautØ until softened, about 5 minutes. Stir in the minced garlic and cook for another minute until fragrant.
- Combine & : Simmer:** Return the chicken to the skillet. Pour in the marinara sauce, dried oregano, dried basil, salt, and pepper. Stir everything together. Bring the mixture to a gentle simmer, then reduce the heat to low, cover, and let it cook for 10-15 minutes to allow the flavors to meld and the chicken to cook through.
- Prepare : Garlic Knots:** While the chicken simmers, prepare the garlic knots. In a small bowl, melt the butter and stir in the minced garlic. Set aside. Take your biscuit dough pieces and lightly toss them in a separate bowl with half of the melted garlic butter.
- Assemble the : Bake:** Uncover the skillet with the chicken and sauce. Sprinkle the mozzarella cheese evenly over the chicken and sauce. Arrange the buttered biscuit pieces on top of the cheese, leaving a little space between each one to allow them to puff up.
- Bake:** Drizzle the remaining melted garlic butter over the biscuit pieces. If you like, sprinkle with grated

Parmesan cheese.

7. Final : Bake: Place the skillet in the preheated oven and bake for 18-22 minutes, or until the biscuit knots are golden brown and cooked through, and the cheese is bubbly and melted.
8. Serve: Remove from the oven, garnish with fresh chopped parsley, and serve hot directly from the skillet.

SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs can be used instead of breasts for even more tender results.

Ground chicken or turkey could also work, just brown them well before adding the sauce.

Marinara Sauce: Feel free to use your favorite homemade marinara if you have some on hand!

Cheese: A blend of mozzarella and provolone, or even a sprinkle of Parmesan, would be delicious.

TIPS FOR SUCCESS

Don't Overcrowd: When browning the chicken, avoid overcrowding the pan.

Cook in batches if necessary to ensure a good sear.

Biscuit Placement: Arrange the biscuit pieces so they are relatively evenly spaced.

This helps them cook through and get that beautiful golden crust.

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

Original recipe: <https://chefmaniac.com/garlic-knot-chicken-bake-your-new-favorite-cheesy-dinner/>