

Easy Ranch Chicken: Your New Go-To Flavorful Weeknight Dinner

Here's what you'll need to create this fantastic Easy Ranch Chicken:



OVEN
400°F

TIME
5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts (about 1.5 - 2 pounds total)
1 tablespoon olive oil
1 (1-ounce) packet dry Ranch seasoning mix (or 2 tablespoons homemade ranch seasoning)
Optional garnish: Fresh parsley or chives, chopped

DIRECTIONS

- 1. Prepare : Chicken:** Preheat your oven to 400°F (200°C). Lightly grease a baking dish or line a baking sheet with parchment paper for easy cleanup. Pat the chicken breasts thoroughly dry with paper towels. If your chicken breasts are very thick (over 1 inch at their thickest point), you might want to pound them lightly to an even 3/4-inch thickness using a meat mallet or rolling pin. This ensures even cooking.
- 2. Season : Chicken:** Place the prepared chicken breasts in the baking dish. Drizzle them with olive oil. Sprinkle the dry Ranch seasoning mix evenly over all sides of the chicken, rubbing it gently to ensure it's well coated.
- 3. Bake:** Bake for 20-25 minutes, or until the chicken is cooked through and the internal temperature reaches 165°F (74°C) when measured with an instant-read thermometer. The exact time will depend on the thickness of your chicken breasts. The chicken should be golden brown on the outside.
- 4. Rest & : Serve:** Remove the chicken from the oven and transfer to a clean cutting board. Tent loosely with foil and let rest for 5-10 minutes. This resting period allows the juices to redistribute, ensuring juicy, tender chicken. Slice or serve whole. Garnish with fresh parsley or chives if desired.

SWAPS & NOTES

Chicken Cut: Boneless, skinless chicken breasts are used here, but this recipe works beautifully with boneless, skinless chicken thighs (they tend to be more forgiving and juicy) or

even chicken tenders.

Ranch Seasoning: A store-bought dry ranch seasoning packet is super convenient.

If you prefer to make your own, a common blend includes dried buttermilk powder, onion powder, garlic powder, dried chives, dried dill, dried parsley, salt, and pepper.

Oil: Olive oil helps the seasoning adhere and promotes browning.

TIPS FOR SUCCESS

Pound for Evenness: If using thick chicken breasts, pounding them to an even thickness is the single best tip for preventing dry spots and ensuring they cook uniformly.

Use an instant-read thermometer to check for doneness.

As soon as it hits 165°F (74°C), pull it off the oven.

The resting period will also help it reach its final temperature.

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

Original recipe: <https://chefmaniac.com/easy-ranch-chicken-your-new-go-to-flavorful-weeknight-dinner/>