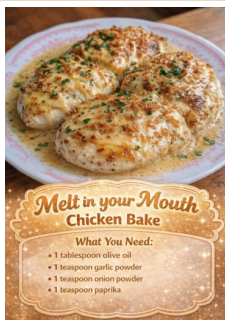


Sour Cream & Cheddar Baked Chicken - The Ultimate Comfort Food

Creamy Cheddar Baked Chicken Casserole (Easy 50-Minute Dinner!)



OVEN
375°F

TIME
10 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts
1 cup cream of chicken soup
1 cup sour cream
1 cup shredded cheddar cheese
¾ cup breadcrumbs
1 tablespoon olive oil
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
Salt and pepper, to taste
Fresh parsley, chopped (for garnish)
Nonstick spray or butter (for greasing)

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
- 2. Make the Creamy Sauce:** In a mixing bowl, combine cream of chicken soup, sour cream, garlic powder, onion powder, paprika, salt, and pepper. Stir until smooth and fully blended.
- 3. Arrange the Chicken:** Pat the chicken breasts dry and place them in a single layer in your prepared dish.
- 4. Add the Sauce:** Spoon the creamy mixture evenly over the chicken, spreading to fully coat each piece.
- 5. Add the Cheese Layer:** Sprinkle shredded cheddar evenly across the top.
- 6. Prepare the Topping:** Toss breadcrumbs with olive oil until lightly coated and crumbly. Sprinkle evenly over the cheese.
- 7. Bake Covered:** Cover tightly with foil and bake for 25 minutes.
- 8. Finish Uncovered:** Remove foil and bake another 15-20 minutes, or until the internal temperature reaches 165°F (74°C) and the topping is golden brown.
- 9. Rest & Serve:** Let rest for 5 minutes before serving. Garnish with fresh parsley and enjoy warm.

SWAPS & NOTES

Chicken Cutlets: If your chicken breasts are thick, slice them horizontally for faster, more even cooking.

Cheese Swap: Try Monterey Jack or Colby for a milder flavor.

Add Veggies: Broccoli, mushrooms, or spinach can be added around the chicken for a built-in side.

Extra Richness: Stir 1 tablespoon cream cheese into the sauce mixture.

TIPS FOR SUCCESS

Don't skip resting time - it locks in moisture.

Use a meat thermometer to prevent overcooking.

Broil for 2-3 minutes at the end for extra crispiness (watch closely!).

If meal prepping, slightly underbake and reheat gently later.

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

Original recipe: <https://chefmaniac.com/sour-cream-cheddar-baked-chicken-the-ultimate-comfort-food/>