

Oven Baked 3 Ingredient Church Supper Chicken: The Easiest Comfort Food Dinner

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OVEN
375°F

TIME
10 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 to 6 boneless, skinless chicken breasts
1 can condensed cream soup, such as cream of chicken or cream of mushroom
1 box seasoned stuffing mix
Optional pantry additions:
1/2 cup water or chicken broth
Black pepper, to taste
1 tablespoon melted butter for extra richness

DIRECTIONS

1. Preheat your oven to 375°F.
2. Lightly grease a 9x13-inch baking dish.
3. Arrange the chicken breasts in an even layer in the dish.
4. Spoon the condensed soup over the chicken, spreading it out to coat each piece.
5. Sprinkle the dry stuffing mix evenly over the top.
6. Drizzle with a little melted butter or a few spoonfuls of broth if desired for extra moisture.
7. Cover loosely with foil and bake for 30 minutes.
8. Remove the foil and continue baking for 15 to 20 minutes, or until the chicken is fully cooked and reaches 165°F internally.
9. Let it rest for 5 minutes before serving.
10. The result is tender baked chicken under a savory, golden topping that tastes like pure comfort.

SWAPS & NOTES

This recipe is wonderfully forgiving, which is part of its charm.

Chicken: Boneless chicken thighs work well if you prefer darker meat.

Soup: Cream of celery or cream of mushroom both work nicely if that is what you have.

Stuffing mix: Any boxed seasoned stuffing mix will do.

TIPS FOR SUCCESS

The biggest tip for success is to make sure the chicken pieces are roughly the same thickness so they cook evenly.

If some pieces are very thick, lightly pound them before placing them in the dish.

Do not skip checking the internal temperature.

Since chicken breast can dry out quickly, pulling it from the oven as soon as it reaches 165°F helps keep it juicy.

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

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