

Oven Baked 4 Ingredient Chicken Royale: An Easy Creamy Chicken 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
- 1 cup shredded cheese
- 1 sleeve buttery crackers, crushed

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a 9x13-inch baking dish.
2. Arrange the chicken breasts in a single layer in the prepared baking dish.
3. Spoon the condensed cream soup evenly over the chicken, spreading it out to coat the tops.
4. Sprinkle the shredded cheese over the soup layer.
5. Top everything with the crushed buttery crackers.
6. Bake uncovered for 35 to 40 minutes, or until the chicken is cooked through and reaches 165°F internally.
7. Let the dish rest for 5 minutes before serving.
8. The result is tender chicken under a creamy, cheesy topping with just enough buttery crunch to make every bite extra comforting.

SWAPS & NOTES

This recipe is beautifully simple, and that makes it very easy to customize.

Chicken: Boneless chicken thighs also work well and stay especially juicy.

Soup: Cream of mushroom or cream of celery can be used if you want a slightly different flavor.

Cheese: Cheddar is a classic option, but mozzarella, Monterey Jack, or a Colby blend all work nicely.

TIPS FOR SUCCESS

Try to use chicken pieces that are similar in thickness so they cook evenly.

If some chicken breasts are very thick, pound them lightly before baking.

Pull it from the oven as soon as it reaches 165°F so it stays juicy and tender.

If you want a more golden topping, you can place the dish under the broiler for a minute or two at the end.

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

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