

## Juicy Oven Baked 3 Ingredient Chicken with Big Flavor

Oven Baked 3 Ingredient Chicken



**OVEN**  
**375°F**

**TIME**  
**25 to 35 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Chicken pieces or chicken breasts  
A seasoning or sauce of choice  
Oil, butter, or another moisture-boosting ingredient

### DIRECTIONS

1. Preheat your oven to 375°F.
2. Lightly grease a baking dish or line it for easy cleanup.
3. Arrange the chicken in a single layer in the dish.
4. Add your chosen seasoning or sauce evenly over the chicken.
5. Top or coat with the final ingredient, such as butter, oil, or dressing, to help lock in moisture and flavor.
6. Bake for 25 to 35 minutes, depending on the cut and thickness of the chicken, until the internal temperature reaches 165°F.
7. Let the chicken rest for a few minutes before serving so the juices stay in the meat.
8. That is really the magic of this recipe. Minimal prep, minimal cleanup, and a dinner that works with almost any side.

### SWAPS & NOTES

Chicken breasts are lean and easy to slice for serving, but chicken thighs are especially forgiving and tend to stay juicy in the oven.

If you want extra flavor and moisture, thighs are a great choice.

The seasoning element can be customized to fit your taste.

Ranch seasoning, Italian dressing mix, Cajun seasoning, garlic herb blends, or even a simple barbecue glaze can all work.

### TIPS FOR SUCCESS

Giving the chicken a little space helps it cook more evenly and keeps it from steaming too much in the pan.

If you are using chicken breasts, try pounding them to a more even thickness before baking.

That helps prevent the thinner ends from drying out before the thicker parts finish cooking.

Using a meat thermometer is the easiest way to guarantee success.

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

Original recipe: <https://chefmaniac.com/juicy-oven-baked-3-ingredient-chicken-with-big-flavor/>