

Crispy Baked Caesar Chicken with Creamy Garlic Parmesan Rotini

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OVEN
400°F

TIME
25 to 30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Baked Caesar Chicken:

- 4 boneless skinless chicken breasts, about 2 pounds
- 1 cup thick creamy Caesar dressing
- 3/4 cup freshly grated Parmesan cheese
- 1/2 teaspoon cracked black pepper
- 1/2 teaspoon garlic powder
- 1 tablespoon olive oil

For the Pasta and Garlic Parmesan Sauce:

- 12 ounces rotini pasta
- 3 tablespoons unsalted butter
- 4 cloves garlic, minced
- 1 1/2 cups heavy cream
- 4 ounces cream cheese, softened
- 1 cup freshly grated Parmesan cheese
- 3/4 cup shredded mozzarella cheese
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper

DIRECTIONS

1. Preheat your oven to 400°F and lightly grease a baking dish with olive oil.
2. Pat the chicken breasts dry and season lightly with cracked black pepper and garlic powder.
3. In a small bowl, mix the : Caesar dressing with about half of the Parmesan cheese.
4. Spread the : Caesar-Parmesan mixture evenly over each chicken breast, creating a thick coating.
5. Arrange the chicken in the baking dish and sprinkle the remaining Parmesan generously over the tops.
6. Bake uncovered for 25 to 30 minutes, or until the chicken reaches 165°F internally. Broil for 2 to 4 minutes at the end for a crisp, golden crust. Let the chicken rest, then slice thickly.
7. While the chicken bakes, cook the rotini in salted water until al dente. Reserve 1/2 cup pasta water, then drain.
8. In a large skillet, melt the butter over medium heat. Add the garlic and cook just until fragrant.
9. Pour in the heavy cream and bring it to a gentle simmer.
10. Add the softened cream cheese and whisk until smooth.
11. Stir in the : Parmesan and mozzarella gradually until the sauce becomes thick, glossy, and creamy. Season with Italian seasoning, salt, and white pepper.
12. Add the cooked rotini and toss until every piece is coated. Use a splash of reserved pasta water if needed to loosen the sauce.
13. Plate generous portions of creamy rotini with thick slices of baked Caesar chicken on the side. Serve immediately.

SWAPS & NOTES

Chicken breasts work beautifully because they slice nicely for serving, but chicken cutlets or boneless thighs can also be used if you prefer.

If your chicken breasts are especially thick, you can pound them to a more even thickness so they cook more evenly.

Use a thick, creamy Caesar dressing for the best coating.

A thinner dressing may slide off too easily and will not create the same rich topping.

TIPS FOR SUCCESS

Do not skip patting the chicken dry before adding the dressing mixture.

That simple step helps the coating cling better and gives you a nicer finish once the chicken bakes.

Broiling at the end is the key to getting that irresistible golden Parmesan crust.

Keep a close eye on it, because it can go from perfectly browned to too dark very quickly.

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

Original recipe: <https://chefmaniac.com/crispy-baked-caesar-chicken-with-creamy-garlic-parmesan-rotini/>