

Creamy Chicken and Broccoli Bake with Ritz Crackers and Cheddar

Ritz Cracker Chicken and Broccoli Bake for an Easy Cozy Family Dinner



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- Salt and pepper, to taste
- 1 cup Ritz crackers, crushed
- 2 cups fresh broccoli florets
- 1 cup cheddar cheese, shredded
- 1 can (10.75 oz) cream of chicken soup
- 1/2 cup milk
- 1/2 teaspoon paprika

DIRECTIONS

1. Preheat your oven to 350°F and grease a 9x13-inch baking dish.
2. Season the chicken breasts on both sides with salt and pepper.
3. Arrange the chicken in the prepared baking dish.
4. In a small bowl, whisk together the cream of chicken soup, milk, and paprika until smooth.
5. Scatter the broccoli florets around the chicken.
6. Pour the soup mixture evenly over the chicken and broccoli.
7. Sprinkle the crushed Ritz crackers over the top.
8. Add the shredded cheddar cheese evenly over the cracker layer.
9. Cover the dish with foil and bake for 30 minutes.
10. Remove the foil and continue baking for 15 to 20 minutes, or until the chicken is cooked through and the topping is golden and bubbly.
11. Serve hot, making sure each plate gets chicken, broccoli, and plenty of cheesy cracker topping.

SWAPS & NOTES

Boneless, skinless chicken breasts work perfectly here, but chicken tenders or thin-cut chicken breasts can also be used if you want a slightly faster bake time.

Just keep an eye on doneness so the chicken does not overcook.

Fresh broccoli gives the dish a nice texture, but frozen broccoli can work too.

If using frozen, thaw and drain it well first so it does not add too much moisture to the casserole.

TIPS FOR SUCCESS

If your chicken breasts are especially thick, consider pounding them slightly for more even cooking.

This helps all the pieces finish at the same time and keeps the thinner ends from drying out.

Try to keep the broccoli pieces similar in size so they cook evenly.

If you like softer broccoli, you can blanch it for a minute or two before adding it to the baking dish.

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

Original recipe: <https://chefmaniac.com/creamy-chicken-and-broccoli-bake-with-ritz-crackers-and-cheddar/>