

Easy Ricotta Chicken Bake with Tender Chicken and Big Comfort Food Flavor

Ricotta Chicken Bake for a Creamy, Cozy Dinner Everyone Will Love



OVEN
375°F

TIME
25 to 35 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts or chicken cutlets
1 cup whole milk ricotta cheese
1/2 cup grated Parmesan cheese
1 cup shredded mozzarella cheese, divided
2 cloves garlic, minced
1 teaspoon Italian seasoning
1/2 teaspoon onion powder
1/2 teaspoon paprika
Salt, to taste
Black pepper, to taste
1 tablespoon olive oil
2 tablespoons chopped fresh parsley or basil
1/2 cup marinara sauce, optional for the bottom of the baking dish or spooning over the top

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking dish.
2. Pat the chicken dry and season both sides with salt, pepper, paprika, and onion powder.
3. In a bowl, mix together the ricotta, : Parmesan, half of the mozzarella, garlic, Italian seasoning, and chopped parsley or basil.
4. If using marinara, spread a thin layer in the bottom of the baking dish.
5. Arrange the chicken in the dish and drizzle lightly with olive oil.
6. Spoon the ricotta mixture evenly over each piece of chicken, spreading it gently across the top.
7. Sprinkle the remaining mozzarella over everything.
8. Bake for 25 to 35 minutes, depending on the thickness of the chicken, until the chicken is cooked through and the top is lightly golden and bubbly.
9. Let the dish rest for a few minutes before serving.

SWAPS & NOTES

Chicken cutlets are a great option if you want the dish to cook a little faster and more evenly.

If you are using full chicken breasts, pounding them to a more even thickness can help prevent dry spots.

Whole milk ricotta will give you the creamiest result, but part-skim ricotta can work if that is what you have.

Freshly grated Parmesan adds the best flavor, and mozzarella gives the bake that melty finish that makes it feel extra comforting.

TIPS FOR SUCCESS

Since chicken breasts can dry out quickly, checking for doneness a little early is always a good idea.

Once the internal temperature reaches 165°F, it is ready.

If you want more color on top, switch the oven to broil for the last 1 to 2 minutes.

Just keep a close eye on it so the cheese browns without burning.

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

Original recipe: <https://chefmaniac.com/easy-ricotta-chicken-bake-with-tender-chicken-and-big-comfort-food-flavor/>