

Why I Can't Stop Making These Garlic Butter Ranch Chicken Melts

: Baking the chicken with that flavorful butter coating keeps it moist and tender every time.



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1/2 cup unsalted butter
- 4 cloves garlic, minced
- 1 packet dry ranch seasoning
- 4 slices provolone cheese
- Salt to taste
- Black pepper to taste
- 4 buns, split
- Fresh parsley, chopped for garnish

DIRECTIONS

- 1.** Preheat and Prep: I start by preheating my oven to 400 degrees Fahrenheit. Then, I line a baking sheet with foil for easy cleanup - trust me, it makes life easier.
- 2.** Make the Garlic Butter Ranch Mixture: In a small saucepan over medium heat, I melt the butter. As soon as it's melted, I add the minced garlic and sauté for about a minute until it becomes fragrant but not browned. I remove the pan from heat and let it cool for a minute or two. Then, I stir in the dry ranch seasoning until it's fully combined.
- 3.** Season the Chicken: I pat the chicken breasts dry with paper towels and season both sides with salt and black pepper. Laying them out on the prepared baking sheet, I brush them generously with the garlic butter ranch mixture, making sure to coat both sides for maximum flavor.
- 4.** Bake the Chicken: I place the baking sheet in the oven and bake for 20 to 25 minutes. The chicken comes out juicy and fully cooked, with an internal temperature of 165 degrees Fahrenheit.
- 5.** Add the Cheese: As soon as the chicken comes out of the oven, I top each piece with a slice of provolone cheese. Then I pop the chicken under the broiler for just a couple of minutes - I watch closely here - until the cheese is melty, bubbly, and just starting to brown in spots.
- 6.** Toast the Buns: While the chicken is broiling, I toast the buns in the oven. I lay them cut side up on a baking sheet and toast until they're lightly golden and crisp on the edges.

7. Assemble and Garnish: I place each cheesy chicken breast on a toasted bun and sprinkle fresh chopped parsley on top. Sometimes I'll add a little extra ranch drizzle or even a few pickles if I'm feeling fancy.

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

Original recipe: <https://chefmaniac.com/why-i-cant-stop-making-these-garlic-butter-ranch-chicken-melts/>