

## 3-Ingredient Baked Onion Chicken Recipe

A cozy, family-friendly 3-ingredient baked onion chicken recipe with simple ingredients and full step-by-step instructions.



**PREP**

**10 minutes**

**COOK**

**45 minutes**

**TOTAL**

**55 minutes**

**SERVES**

**6 servings**

### INGREDIENTS

- 3 to 4 pounds bone-in chicken pieces legs, thighs, or bone-in breasts, skin on
- 1 10.5-ounce can condensed cream of chicken soup
- 1 1-ounce packet dry onion soup mix

### DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 350 degrees F (175 degrees C). Set out a 9x13-inch glass baking dish.
- 2. Prep Chicken:** Pat the chicken pieces dry with paper towels. This helps the skin brown and keeps the sauce from getting too watery. Arrange the chicken in a single layer in the glass baking dish, skin side up, with a little space between pieces if possible.
- 3. Mix Sauce:** In a medium bowl, stir together the condensed cream of chicken soup and the dry onion soup mix until well combined. It will be thick and speckled with onion bits.
- 4. Coat Chicken:** Spoon or pour the soup mixture evenly over the chicken pieces, spreading it so each piece is well coated. The bottom of the dish will have some sauce around the chicken, which will turn into a rich glaze as it bakes.
- 5. First Bake (Covered):** Cover the baking dish tightly with foil and place it on the middle rack of the preheated oven. Bake covered for 45 minutes. This helps the chicken cook through and stay juicy while the flavors soak in.
- 6. Baste:** After 45 minutes, carefully remove the foil (watch for steam). Baste the chicken by spooning some of the pan sauce over the tops of the pieces. Return the dish to the oven, uncovered.
- 7. Second Bake (Uncovered):** Continue baking, uncovered, for another 25 to 35 minutes, or until the chicken is cooked through, the skin is golden, and the onion soup glaze is bubbling and starting to caramelize around the edges. The internal temperature of the thickest part of the chicken should reach at least 165 degrees F (74 degrees C). (Optional: If you'd like the top a

bit more browned, you can move the dish up one rack for the last 5 to 10 minutes, keeping a close eye so the glaze doesn't burn).

8. **Rest & Serve:** Remove the dish from the oven and let the chicken rest for about 5 to 10 minutes. The sauce will thicken slightly as it cools. Spoon the caramelized onion glaze over the chicken when serving, making sure each portion gets some of the rich juices from the bottom of the dish.

## SWAPS & NOTES

Pro-Tip: Serve this intensely savory, saucy chicken over a large bed of fluffy white rice, buttery egg noodles, or homemade mashed potatoes. You will absolutely want a starchy side dish to soak up every last drop of that incredible onion pan gravy!

## TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/3-ingredient-baked-onion-chicken-recipe/>