

## Parmesan Caesar Chicken - A Simple, Juicy Family Favorite

Juicy Baked Caesar Chicken with Parmesan Sauce

**OVEN**  
**400°F**

**TIME**  
**40 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 boneless, skinless chicken breasts  
Salt, to taste  
Black pepper, to taste  
1/2 cup Caesar dressing  
1/2 cup grated Parmesan cheese  
1 teaspoon garlic powder  
1 teaspoon Italian seasoning  
Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1. Preheat and Prepare:** Preheat your oven to 400°F (200°C). Lightly grease a baking dish.
- 2. Season the Chicken:** Pat chicken dry. Season both sides with salt, pepper, garlic powder, and Italian seasoning.
- 3. Coat with Caesar Dressing:** Place chicken in the prepared baking dish. Spoon Caesar dressing over each piece, turning to coat evenly.
- 4. Add Parmesan:** Sprinkle grated Parmesan evenly over the top of each breast.
- 5. Bake:** Bake for 25-30 minutes, or until the internal temperature reaches 165°F (75°C).
- 6. The dressing and cheese create a creamy, slightly golden crust while keeping the chicken tender.**
- 7. Garnish and Serve:** Sprinkle with freshly chopped parsley and serve immediately.

### SWAPS & NOTES

Chicken thighs can be used instead of breasts for extra richness.

Use freshly grated Parmesan for best melting and flavor.

Add a squeeze of lemon juice before serving for brightness.

For extra creaminess, stir 1-2 tablespoons of sour cream into the dressing before coating.

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

Original recipe: <https://chefmaniac.com/parmesan-caesar-chicken-a-simple-juicy-family-favorite/>