

#1 Baked Chicken With Marinara Sauce: A Simple and Delicious Dinner

This recipe serves 4 and takes about 10 minutes to prep and 30 minutes to cook.



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 cups marinara sauce (store-bought or homemade)
- 1 cup shredded mozzarella cheese
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- Olive oil for drizzling

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C). This ensures that your chicken cooks evenly and thoroughly.
- 2.** Prepare the : Chicken: Season the chicken breasts with salt, pepper, and Italian seasoning. This step is crucial for enhancing the flavor of the chicken.
- 3.** Arrange in : Baking Dish: Place the seasoned chicken breasts in a greased baking dish. Make sure they are spaced out evenly for even cooking.
- 4.** Add : Marinara Sauce: Pour the marinara sauce over the chicken, ensuring each piece is well-coated. This will keep the chicken moist and flavorful.
- 5.** Bake: Cover the baking dish with aluminum foil and bake for 20 minutes. This helps to lock in moisture.
- 6.** Add : Cheese: Remove the foil, sprinkle the shredded mozzarella cheese on top of the chicken, and return to the oven for an additional 10 minutes, or until the cheese is melted and bubbly.
- 7.** Serve: Once done, let the chicken rest for a few minutes before serving. This allows the juices to redistribute, ensuring juicy chicken.

TIPS FOR SUCCESS

Use Homemade Marinara: If you have the time, making your own marinara sauce can elevate this dish to a whole new level.

Fresh herbs and ripe tomatoes make a world of difference.

Experiment with Cheese: While mozzarella is classic, feel free to mix in other cheeses like Parmesan or provolone for added flavor.

Make it a One-Pan Meal: Add some sliced bell peppers or zucchini to the baking dish for a complete meal in one pan.

