



Long Livo

# Ranch Chicken Bake – Easy 4-Ingredient Recipe

**15 min**

Prep time

**4**

Servings

**25 min**

Cook time

**Easy**

Difficulty

**40 min**

Total time

**American**

Cuisine

## Ingredients

### Main Ingredients

- ☐ 1.5 lb boneless, skinless chicken breast, cut into 1-inch cubes
- ☐ 1 packet ranch dressing mix (about 2 tbsp)
- ☐ 1 cup shredded sharp cheddar cheese

- ☐ ½ cup seasoned breadcrumbs

- ☐ 2 tbsp olive oil

### Optional Add-ins

- ☐ ¼ cup heavy cream for extra richness
- ☐ 2 tbsp fresh parsley, chopped

## Instructions

- 1 Preheat the oven to 400°F (200°C) and lightly grease a 9-inch baking dish.
- 2 In a large bowl, toss the chicken cubes with ranch dressing mix and olive oil until evenly coated.
- 3 Spread the seasoned chicken in the dish, sprinkle shredded cheese over the top, then scatter the seasoned breadcrumbs.
- 4 Bake for 20-25 minutes, or until the chicken is cooked through and the topping is golden and crisp.
- 5 Remove from oven, let rest for 5 minutes, then garnish with fresh parsley and serve warm.

## Nutrition per serving

**420 kcal**

Calories

**38 g**

Protein

**15 g**

Carbs

**18 g**

Fat

### Tips & notes

- If you prefer a creamier texture, drizzle the heavy cream over the chicken before adding cheese.
- For a gluten-free version, substitute the breadcrumbs with crushed almond flour.
- Check the creamy ranch tip for adjusting seasoning levels.