

Original Ranch Cheddar Chicken

Jacob · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

4

Description

Coated with tangy Hidden Valley® Original Ranch® Dressing chicken breasts are then dredged in a cheesy panko mixture and baked until crispy and tender

Ingredients

- - 1 cup Hidden Valley® Original Ranch® Salad Dressing - 4 skinless
- boneless chicken breast halves - rinsed and patted dry - ¼ cup seasoned panko Japanese-style bread crumbs - ¼ cup shredded sharp Cheddar cheese - ¼ cup grated Parmesan cheese

Instructions

1. Preheat oven to 400 degrees F. Pour the Hidden Valley® Original Ranch® Dressing into a large bowl. Add the chicken to the bowl of dressing and mix until the chicken is evenly coated. In a shallow bowl
2. add the breadcrumbs
3. Cheddar and Parmesan cheeses and stir until well combined. Dredge each breast in the bread crumb and cheese mixture. Arrange the chicken on a parchment-lined baking sheet. Bake the chicken for 20 to 25 minutes until the chicken is crisp and an internal temperature of 165 degrees F is reached.