



Baked Ranch Chicken

Ingredients

- ½ cup panko breadcrumbs
- ¼ cup freshly grated parmesan cheese
- 4 boneless, skinless chicken breasts
- ¼ cup mayonnaise
- ¼ cup ranch dressing
- 2 tablespoons fresh chopped parsley (for garnish)

Instructions

1. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.
2. In a shallow bowl, mix together the panko breadcrumbs and parmesan cheese.
3. Pat the chicken breasts dry with paper towels. In a small bowl, stir together the mayonnaise and ranch dressing.
4. Brush the mayo-ranch mixture evenly over both sides of each chicken breast.
5. Press the coated chicken into the breadcrumb mixture, turning to ensure a full, even coating.
6. Place the breaded chicken on the prepared baking sheet.
7. Bake for 25–30 minutes, or until the chicken is cooked through (internal temp of 165°F/74°C) and the coating is golden and crispy.
8. Remove from the oven, let rest for a few minutes, then garnish with fresh parsley and serve.

