Chicken and Ricotta Cheese Recipes

Tender chicken cutlets bake over garlicky tomato passata beneath parsley ricotta and melted mozzarella. Evenly sliced cutlets help the chicken and topping finish together; a thermometer confirms safe doneness.

TOTAL 50 min	PREP 15 min	COOK 30 min	YIELD 4 servings	LEVEL EASY



One serving of tomato-baked chicken topped with ricotta, mozzarella and parsley. | Featured image

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken breast
- 1 tbsp (15 ml) olive oil
- 1/2 tsp (3 g) salt
- 1/4 tsp (0.5 g) black pepper
- 3/4 cup (185 g) ricotta
- 1/2 cup (55 g) grated mozzarella
- 2 tbsp (8 g) chopped parsley
- 1 cup (240 g) tomato passata
- 1 garlic clove (3 g), minced

Food safety: Cook chicken to 165°F (74°C) in the thickest cutlet. Use a clean thermometer and serving utensils; do not reuse a plate or tools that held raw chicken.

Method and cooking stages

Five separate images follow the master-plan sequence: ingredients, preparation, cooking, finishing, and one plated serving.



1. Ingredients
Measured raw chicken, cheeses, passata, parsley, garlic and seasonings; poultry stays separate.



2. Prep
Slice the chicken horizontally into four cutlets, season, and set out the passata-garlic and ricotta-parsley mixtures.



3. Cooking
Layer seasoned cutlets over passata, spoon over ricotta, add mozzarella and drizzle exposed chicken with oil before baking.



4. Finishing
Bake at 400°F until a thick cutlet reaches 165°F; rest in the dish for 5 minutes.



5. Serving
One serving of tomato-baked chicken topped with ricotta, mozzarella and parsley.

1. Heat the oven and prepare the cutlets

Heat the oven to 400°F (200°C). Slice the chicken breast horizontally into four evenly thick cutlets. Season both sides with salt and black pepper. Wash hands, knife and board after handling raw chicken, and keep raw-poultry utensils away from cooked food.

2. Mix the sauce and ricotta topping

Spread the tomato passata and minced garlic across the bottom of a baking dish. In a separate bowl, mix ricotta with chopped parsley until combined. Keep the mozzarella aside for the topping.

3. Assemble the baking dish

Set the four cutlets over the passata. Spoon the ricotta mixture over the chicken, then sprinkle evenly with grated mozzarella. Drizzle olive oil over any exposed chicken. Use cheese made with microbial or vegetarian rennet if avoiding animal rennet.

4. Bake, check and rest

Bake for 25–30 minutes. Check the thickest part of a cutlet with a food thermometer; it must reach 165°F (74°C). If not, return the dish to the oven and check again after a few minutes. Rest for 5 minutes before serving.

> Cook chicken to 165°F (74°C) in the thickest cutlet. Use a clean thermometer and serving utensils; do not reuse a plate or tools that held raw chicken.

Serving, variations and storage

Serving: Divide into four portions, spooning tomato sauce from the dish over the chicken. Serve with cooked vegetables or a simple green salad. **Tip:** Cut the breast into similarly thick cutlets so they finish at about the same time. Start checking at 25 minutes; cutlet thickness and dish material affect timing.

Variation: Stir cooked, well-drained spinach into the ricotta before topping the chicken, or replace parsley with chopped basil. Use microbial or vegetarian rennet cheeses if avoiding animal rennet.

Refrigerate: Refrigerate in shallow covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3–4 days, including any earlier storage time. **Freeze:** Freeze cooled portions in airtight containers for up to 2 months for best quality. Thaw in the refrigerator; the ricotta and mozzarella topping may soften slightly. **Reheat:** Reheat leftovers to 165°F (74°C) throughout. Cover and warm in a 350°F (175°C) oven or microwave; check the thickest piece with a thermometer.

Original recipe formulation; not kitchen-tested. Times are estimates and vary with cutlet thickness and equipment. Nutrition values were not supplied and are not estimated.