Cream of Chicken Recipes with Chicken Breast Recipes

Oven-baked chicken breasts in a creamy thyme and garlic sauce made with condensed cream of chicken soup. Even thickness helps the chicken cook evenly; check every breast for 165°F (74°C).

TOTAL 50 min	PREP 10 min	COOK 35 min	YIELD 4 servings	LEVEL EASY



One single serving of cream-sauce chicken breast. | Featured image

Ingredients

- 4 boneless skinless chicken breasts, 6 oz (170 g) each
- 1 can (10.5 oz / 300 g) condensed cream of chicken soup
- 1/2 cup (120 ml) milk
- 1 tsp (1 g) dried thyme
- 1/2 tsp (1.5 g) garlic powder
- 1/4 tsp (0.5 g) black pepper

Preparation and safety: Keep raw chicken and its board, knife and utensils separate from ready-to-eat foods. Wash hands and surfaces after handling raw poultry. Bake until every breast reaches 165°F (74°C) in its thickest part. Choose condensed soup with ingredients suitable for your dietary requirements.

Method and cooking stages

The companion images follow the numbered method from measured ingredients and prep through cooking, finishing and one plated serving.



1. Ingredients



2. Prep



3. Cooking



4. Finishing



5. Serving

1. Heat the oven and even the chicken

Heat the oven to 375°F (190°C). If the breasts vary in thickness, place each between sheets of food-safe wrap and gently pound the thicker end to an even 3/4-inch thickness. Wash hands and sanitize the board and mallet after contact with raw chicken.

2. Mix the sauce

In a 2-quart baking dish, whisk together the condensed cream of chicken soup, milk, dried thyme, garlic powder and black pepper until smooth.

3. Add the chicken

Nestle the raw chicken breasts into the sauce in a single layer. Spoon sauce over the tops so they are coated. Bake uncovered in the preheated oven for 25–35 minutes.

4. Check doneness, rest and finish

Use a food thermometer to check the thickest part of each breast; every piece must reach 165°F (74°C). If needed, continue baking and check again. Rest for 5 minutes, then slice and spoon the creamy pan sauce over the chicken.

> Food safety: Keep raw chicken and its board, knife and utensils separate from ready-to-eat foods. Wash hands and surfaces after handling raw poultry. Bake until every breast reaches 165°F (74°C) in its thickest part. Choose condensed soup with ingredients suitable for your dietary requirements.

Serving and recipe notes

Serving: Divide into four portions and serve hot with a crisp green salad. The salad is an optional accompaniment, not part of the listed recipe ingredients.

Tip: Choose similarly sized chicken breasts and check each one separately. Surface browning does not prove that the center is safely cooked.

Common mistakes: Do not use surface browning as a doneness test. Avoid crowding the baking dish and do not skip the thermometer check.

Variation: For an herb variation, add 2 tablespoons chopped parsley. For mild heat, add 1/4 teaspoon crushed red pepper. Taste before adding salt because condensed soup can be salty.

Storage and reheating

Refrigerate: Refrigerate leftovers in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3–4 days. Count any prior storage time of cooked chicken; reheating does not restart it.

Freeze: Freeze cooled portions promptly in airtight containers for up to 2 months for best quality. Thaw in the refrigerator; creamy sauce may separate slightly.

Reheat: Reheat in a covered oven dish at 350°F (175°C) or gently in a saucepan, adding a splash of water as needed, until 165°F (74°C) throughout. Stir the sauce and check several spots. Do not use a slow cooker to reheat leftovers.

Original recipe formulation; not kitchen-tested. Cooking times are estimates and vary with equipment and ingredient size. Food safety guidance: FoodSafety.gov safe-temperature and cold-storage charts.