Ranch Chicken Breast Recipes

Oven-baked chicken with dry ranch seasoning, black pepper and a light coating of olive oil.



Prep 10 min | Cook 25 min | Total 40 min | Serves 4

Includes 5 minutes resting. Cooking times are estimates.

Ingredients

- 1 1/4 pounds boneless skinless chicken breasts / 570 g
- 1 tablespoon olive oil / 15 ml
- 2 teaspoons dry ranch seasoning / approximately 6 g
- 1/4 teaspoon black pepper

Ranch: Use dry seasoning, not bottled dressing; salt and milk ingredients vary by brand.
Salt: No extra salt is included because the seasoning may already contain plenty.
Dairy: Many ranch mixes contain milk; check the label for dietary needs.

METHOD & KITCHEN NOTES

How to make it

1. Preheat the oven to 425°F (220°C). Flatten breasts to an even 3/4 inch and pat dry.

2. Brush both sides with oil, then sprinkle with ranch seasoning and pepper. Arrange with space in a shallow baking pan.

3. Bake about 18 to 25 minutes, checking from 16 minutes. Measure 165°F (74°C) in every thickest center.

4. Rest 5 minutes before slicing. Spoon any pan juices over the chicken.

Doneness & best results

Check every chicken portion with a food thermometer: the thickest center must reach 165°F (74°C). Color alone is not a reliable doneness test. Cooking times vary with thickness and equipment.

Distribute the dry mix evenly. Use a thermometer before the chicken becomes dry.

Serving & variations

Divide the finished dish evenly among 4 servings. Optional salad, bread, rice or other sides are separate from the listed ingredient quantities.

Spicy: Add 1/8 teaspoon cayenne. Herby: Add 1/2 teaspoon dried dill.

Store, freeze & reheat

Refrigerate 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 to 4 days. Count from the oldest cooked ingredient; assembling or reheating does not restart its storage clock.

Freeze promptly cooled portions airtight at 0°F (-18°C) or below for up to 3 months for best quality. Thaw in the refrigerator; continuous freezing preserves safety longer than the stated quality window.

Reheat covered at 350°F (175°C) with a small splash of water or broth until the chicken center reaches 165°F (74°C). Check several pieces and avoid unnecessary extra cooking.

Recipe online

howtocookchickenrecipes.com/ranch-chicken-breast-recipes/