

Ranch-Parmesan Chicken

Ingredients:

- 6 boneless chicken breasts
- 1 cup of dry breadcrumbs (for a crispier texture, try panko breadcrumbs)
- 1/4 cup (or up to 1/3 cup) grated Parmesan cheese
- 1 teaspoon of seasoning salt
- 1/2 teaspoon (or up to 1 teaspoon) ground black pepper
- 1/2 teaspoon (or up to 1 teaspoon) garlic powder
- 1 cup of prepared ranch salad dressing (bottled dressing works best, you may need a bit more)
- 1/4 cup of melted butter (no substitutes)

Directions:

1. Preheat your oven to 400°F (200°C) and grease a 13 x 9-inch baking dish.
2. In a shallow bowl, mix together the dry breadcrumbs, Parmesan cheese, seasoning salt, black pepper, and garlic powder.
3. Dip each chicken breast into the ranch dressing, coating both sides and allowing any excess to drip off.
4. Coat the chicken in the breadcrumb mixture evenly.
5. Place the coated chicken breasts in a single layer on a greased baking sheet or on one lined with non-stick foil (avoid using a smaller baking dish to prevent the chicken from becoming soggy).
6. Drizzle the melted butter lightly over each chicken breast. For a low-fat option, you can omit the butter or use a diet-friendly alternative.
7. Optionally, sprinkle additional black pepper over the chicken pieces for extra flavor.
8. Bake the chicken uncovered for about 30-35 minutes or

until it is cooked through.

Enjoy this delicious Ranch-Parmesan Chicken with your family and friends! Don't forget to share this recipe with others and follow us on Facebook and Pinterest for more tasty recipes.