

24 Easy
Peasy Simple
Chicken Recipes

Chicken *for Dinner*



RECIPE  **LION**

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[Matt from HaveHerOverForDinner.com](#)

Chicken for Dinner: 24 Easy Peasy Simple Chicken Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

No matter what day of the week or what season it is, chicken is being served on dinner tables across the country. There are so many different types of recipes that you can make with chicken. If you feel like having a casserole for dinner or throwing something in the slow cooker, you're more than likely to add in a piece of chicken to make it a hearty meal for the family.

How many times have you found yourself looking in the fridge, debating about what to make for dinner and decided to make something with chicken? It frequently happens to us and we know that it's important to have a slew of chicken recipes on hand, so you don't get bored of eating the same thing every night. From Mexican dishes to Italian cuisine, chicken allows you to make a variety of awesome dishes that will bring the family running to the dinner table.

Inside this collection of easy peasy chicken recipes, you'll find a collection of delectable dishes that can be made any day of the week. Being too busy to make dinner will no longer be an excuse with this collection. From fuss-free slow cooker recipes to comforting casseroles, take a peek inside this eCookbook and find a bunch of easy chicken recipes that will quickly become your family's favorites. Do you feel like chicken tonight?

For more delicious chicken recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy Eating!

Sincerely,

The Editors of RecipeLion

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Chicken Casserole Recipes

Chicken Salad Casserole

By: [Campbell's Kitchen](#)



Many of the good ingredients we love about chicken salad are well represented in this unique, easy-to-make casserole. This Chicken Salad Casserole from Campbell's Kitchen is sure to be a favorite among all your casserole recipes.

Serves: 4 (about 1 ¾ cups each)

Preparation Time: 15 min

Cooking Time: 45 min

Ingredients

- 3 cups chopped cooked chicken
- 1 cup cooked rice
- 3 hard-cooked eggs, chopped
- 1 tablespoon chopped onion
- 1 tablespoon lemon juice
- 1 can (10 ¾ ounces) Campbell's® Condensed Cream of Chicken Soup
- ¾ cup mayonnaise
- 1 cup grated Cheddar cheese (about 4 ounces)
- ground black pepper to taste

Instructions

1. Preheat the oven to 350 degrees F.
2. Stir the chicken, rice, eggs and onion in a medium bowl. Stir in the lemon juice, soup, mayonnaise and cheese. Season with the black pepper. Spoon the chicken mixture into a 3-quart shallow baking dish.
3. Bake for 45 minutes or until the mixture is hot and bubbling.

Old Fashioned Chicken Spaghetti

By: [Tina from Mommy's Kitchen](#)



Ring the dinner bell and have your family running for this classic casserole dish. Old Fashioned Chicken Spaghetti is a marvelous blend of chicken, cheese and fresh vegetables, all cooked together in one casserole dish. Jam packed with flavor is one of the original great casserole recipes.

Ingredients

- 5 to 6 boneless, skinless chicken breasts or 1 whole chicken fryer
- 1 (12-ounces) package spaghetti noodles
- 1 pound Velveeta cheese, cubed
- 1 can (10.5-ounces) cream of chicken soup
- 1 can (14-ounces) chicken broth or 2 cups reserved broth
- 1 stick margarine (1/2 Cup)
- 1 (8-ounces) package shredded mild or sharp cheddar cheese
- 1 small onion, chopped
- 3 celery ribs, chopped
- 1/4 cup green bell pepper, chopped

Instructions

1. Fill a large stock pot full of water. Clean and rinse whole fryer or chicken pieces. Add chicken, I like to add a little seasoning salt, pepper and poultry seasoning while the chicken cooks. Let chicken come to a boil, then reduce heat and simmer chicken until done.
2. Cook whole fryers about 2 hours and chicken breasts or pieces 45-50 minutes. Remove chicken from pot and place on a plate to cool. Drain the broth through a strainer and reserve.
3. Cook the spaghetti per package directions. Instead of cooking the spaghetti in water, we are going to use the reserved chicken broth.
4. Add spaghetti and bring to a boil, reduce heat and simmer noodles until al dente. While spaghetti noodles are cooking start de boning the chicken (make sure it is cool enough to

handle) or break chicken breasts to smaller pieces. Chop up all the vegetables and set aside.

5. Melt margarine in a small skillet and add the vegetables. Sauté' vegetables until they are tender and translucent in color. When noodles are done drain and set aside.
6. If you are not using canned chicken broth, reserve 2 cups of the cooked broth. In a large bowl combine Velveeta cheese, chicken broth and cream of chicken soup. Place in microwave and cook on low for 5-7 minutes or until mixture is smooth and cheese is melted. (You can also use the defrost setting).
7. To the cheese mixture add cooked vegetables with butter, spaghetti noodles and chicken pieces. Stir to combine. Spray a 9x 13 inch baking dish with cooking spray and add combined mixture.
8. Top finished casserole with 8oz of shredded cheddar cheese. Place casserole in a preheated 350 degree F oven and bake for about 45 minutes or until cheese is golden brown and casserole is bubbly. Remove from oven let cool and serve.

Super Chicken Casserole

By: [Campbell's Kitchen](#)



Make it quickly; make it ahead, whatever works for you. This flavorful chicken casserole from Campbell's Kitchen has protein, starch and vegetables all in one-dish. It's a terrific weeknight dinner that has a tasty surprise ingredient - stuffing. Make-ahead meals like this are a win win for everyone!

Serves: 8 (about 3/4 cup each)

Preparation Time: 15 min

Cooking Time: 25 min

Ingredients

- 1/2 cup Pepperidge Farm® Herb Seasoned Stuffing, crushed
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons butter, melted
- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Broccoli Soup (Regular or 98% Fat Free)
- 1 cup milk
- 1/2 cup shredded mozzarella cheese
- 1/4 teaspoon garlic powder
- 1/8 teaspoon ground black pepper
- 1 cup elbow pasta, cooked and drained
- 2 cups cubed cooked chicken or turkey
- 1 package (10 ounces) frozen peas and carrots, cooked and drained

Instructions

1. Preheat the oven to 400 degrees F. Stir the stuffing, Parmesan cheese and butter in a medium bowl.
2. Stir the soup, milk, mozzarella cheese, garlic powder and black pepper in a 2-quart baking dish. Stir in the pasta, chicken and peas and carrots.
3. Bake for 20 minutes or until the chicken mixture is hot and bubbling. Stir the chicken mixture. Sprinkle with the stuffing mixture.
4. Bake for 5 minutes or until the stuffing mixture is golden brown.

Cheesy Chicken Noodle Casserole



This quick and easy chicken noodle casserole combines three of the best ingredients around: cheese, chicken and noodles. This Cheesy Chicken Noodle Casserole is fun to make and delicious to eat. Make this cheesy chicken casserole today.

Serves: 4

Cooking Time: 30 min

Ingredients

- 2 skinless boneless chicken breasts, cut into cubes
- 1/2 can cream of chicken soup
- 1 tablespoon olive oil
- 1/4 pound Velveeta cheese, cut into cubes
- 1/2 a bag egg noodles
- 1 can corn
- 1 tablespoon seasoned salt
- 1/2 tablespoon parsley flakes
- 1 teaspoon pepper

Instructions

1. Cook egg noodles in boiling water till chewy.
2. Cook chicken in olive oil, and salt till chicken is not pink in middle, then drain oil.
3. Combine cream of chicken soup, egg noodles, and chicken till boiling.
4. Reduce heat, and add Velveeta cheese, corn, and pepper. Cook until all of Velveeta is melted. Remove from heat and sprinkle with parsley flakes.

Easy Chicken Broccoli Casserole

By: [Victoria from Easy Recipes with a Twist](#)



When looking for easy casserole recipes for dinner chicken casseroles are always a good option. They are super filling, loaded with protein and popular among many. This recipe for Easy Chicken Broccoli Casserole aims to please and will make a great weeknight meal.

Ingredients

- 3 cups chopped chicken
- 1/2 cup frozen peas
- 1/2 cup frozen corn
- 1 cup frozen broccoli
- 3 eggs
- 3/4 cup white flour
- 1/2 cup milk
- 2 tablespoons olive oil
- 1/2 cup mozzarella
- 2 tablespoons Italian seasoning
- salt, pepper to taste

Instructions

1. Preheat the oven to 350 degrees F.
2. Mix peas, corn, broccoli and chicken together in a large bowl.
3. Whisk eggs, milk, olive oil, Italian seasoning and flour until well mixed in another bowl. Add to mixture salt and pepper.
4. In a big bowl mix everything.
5. Pour the mixture into oiled 13 x 9 inch baking casserole dish and sprinkle mozzarella on top.

6. Bake the casserole for 1 hour. Serve hot.

Easy Country Chicken Casserole

By: [Campbell's Kitchen](#)



If you're looking for great easy casserole recipes, here's a quick-cooking dinner idea that's fits into your busy day. Chicken and a seasoned stuffing combine with an herbed creamy sauce for a hearty casserole that's a favorite for kids and adults alike.

Serves: 5 (about 1 ¾ cup each)

Preparation Time: 10 min

Cooking Time: 25 min

Ingredients

- 1 can (10 3/4-ounces) Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)
- 1 can (10 3/4-ounces) Campbell's Condensed Cream of Potato Soup 1 cup milk
- 1/4 teaspoon dried thyme leaves, crushed
- 1/8 teaspoon ground black pepper
- 4 cups cooked cut-up vegetables *
- 2 cups cubed cooked chicken or turkey
- 4 cups prepared Pepperidge Farm® Herb Seasoned Stuffing

Instructions

1. Preheat oven to 400 degrees F.
2. Stir the soups, milk, thyme, black pepper, vegetables and chicken in a 3-quart shallow baking dish. Top with the stuffing.
3. Bake for 25 minutes or until the stuffing is golden brown.

Granny's Chicken Noodle Casserole

Quick and easy chicken recipes, like Granny's Chicken Noodle Casserole, make cooking dinner much less stressful. This is a great casserole recipe for family dinners or small gatherings of people.

Serves: 6

Cooking Time: 25 min

Ingredients

- 1 package of wide egg noodles
- 6 tablespoons butter
- 1 cup fresh mushrooms, chopped (about 4 ounces)
- 2 tablespoons celery, finely minced
- 2 tablespoons onion, finely minced
- 6 tablespoons all-purpose flour
- 2 cans chicken broth
- 2 1/2 cups milk
- 1 pound chicken, cooked and cubed
- salt and pepper to taste
- 1/2 cup potato chips, crushed
- 1/2 cup Cheddar cheese, shredded
- 1/4 cup bread crumbs

Instructions

1. Preheat oven to 375 degrees F.
2. Prepare the noodles per package directions; drain and keep warm.
3. Grease a 2-quart casserole dish; set aside.
4. In a 2-quart saucepan over medium heat, melt the butter; add the mushrooms, celery, and onion. Cook about 10 minutes, stirring occasionally, until tender. Stir in the flour until well blended. Gradually add the chicken broth and milk and bring to a boil, stirring constantly. Reduce heat to low and cook about 5 minutes, stirring frequently, until the mixture is slightly thickened. Stir in the chicken, salt, and pepper.
5. Pour the noodles into the prepared casserole, pour the sauce over the top.
6. In a small bowl, combine the potato chips, cheese and bread crumbs. Sprinkle over the casserole. Bake until hot and bubbly and the top is golden brown.

Matt's Easy Chicken Divan

By: [Matt from HaveHerOverForDinner.com](http://www.HaveHerOverForDinner.com)



Casserole dishes are sometimes perfect for a busy weeknight. Matt's Easy Chicken Divan is my special treat to you. It is simple to make and will leave the family satisfied. I guess you can say it is simply satisfying. Enjoy!

Ingredients

- 10 ounces frozen package of broccoli, chopped
- 3 cups white cooked chicken meat, chopped
- 1 can cream of chicken soup
- 1 cup mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon curry powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon fresh cracked pepper
- 2 cups sharp Cheddar cheese, grated
- hot cooked rice, to serve

Instructions

1. Preheat oven to 350 degrees F.
2. Remove the broccoli from the package and thaw in the microwave for 2 – 3 minutes.
3. Drain broccoli and add to the bottom of a greased casserole dish along with the chopped chicken.
4. Combine the remaining ingredients except the cheese into a mixing bowl and stir until combined.
5. Pour the mixture over the top of the broccoli and chicken and top with grated cheese.

6. Place the casserole into the oven and bake 30 – 35 minutes until browned and bubbly. Serve over hot cooked rice.

Slow Cooker Chicken Recipes

Slow Cooker Creamy Chicken & Wild Rice

By: [Campbell's Kitchen](#)



It takes only 10 minutes to put 5 simple ingredients together in the slow cooker...and after it simmers away all day, you've got one delicious slow cooker recipe! Great for a busy day, feed the family with Slow Cooked Creamy Chicken & Wild Rice.

Serves: 8

Preparation Time: 10 min

Cooking Time: 7 hr

Ingredients

- 2 cans (10.75-ounces each) Campbell's Condensed Cream of Chicken Soup
- 1 1/2 cups water
- 4 large carrots, thickly sliced (about 3 cups)
- 1 (6-ounces) package uncooked seasoned long-grain and wild rice mix
- 8 skinless, boneless chicken breast halves (about 2 pounds)

Instructions

1. Stir the soup, water, carrots, rice and seasoning packet in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.
2. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through and the rice is tender.

Slow Poke Chicken and Biscuits

Sometimes slow and steady is the best way to cook, and this recipe for Slow Poke Chicken and Biscuits is proof of that. If you enjoy making easy chicken recipes in your slow cooker, you should try this great chicken and biscuits recipe. Made with cream of celery soup, buttermilk pancake mix and cornmeal (among other ingredients), this is one flavorful dinner recipe you won't want to miss.

Serves: 5

Cooking Time: 6 hr

Ingredients

- 1 package (16-ounce) frozen New England Style vegetables (sweet peas, potatoes and carrots)
- 1 can condensed cream of celery soup
- 1/2 cup water
- 1 teaspoon poultry seasoning
- 1/2 teaspoon onion powder
- 1/2 teaspoon chicken flavored instant bouillon
- 1 1/2 pounds boneless, skinless chicken pieces
- 1 cup buttermilk pancake mix
- 1/4 cup cornmeal
- 1 tablespoon fresh or freeze-dried chopped chives
- 1/3 to 1/2 cup milk

Instructions

1. Place vegetables in slow cooker.
2. In small bowl, combine soup, water, poultry seasoning, onion powder and bouillon. Blend well.
3. Pour half of the soup mixture over vegetables. Top with chicken pieces.
4. Pour remaining soup mixture over chicken. Cover and cook on high setting for 1 hour.
5. Reduce to low setting; cook 3 1/2 to 4 1/2 hours. During last half hour, increase heat to high.
6. **To make biscuits:** In small bowl, combine pancake mix, cornmeal and chives. Blend well.

7. Stir in enough milk to form a soft, moist dough. Drop by tablespoons over chicken mixture around outer edge of slow cooker.
8. Cover and cook 25 to 30 minutes or until mixture is firm. Do not remove cover during cooking.

The Easiest Slow Cooked Chicken

Chicken slow cooker recipes shouldn't be complicated. The Easiest Slow Cooked Chicken is delightfully seasoned with basil and slow cooked to soak in all of its wonderful flavors. Serve with a basic white rice for a delicious dinner.

Serves: 6

Cooking Time: 10 hr

Ingredients

- 3 pounds whole chicken
- 2 carrots, sliced
- 2 onions, sliced
- 2 celery stalks with leaves, cut in 1 inch pieces
- 1 teaspoon basil
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 1/2 cup chicken broth or wine

Instructions

1. Put carrots, onions, and celery in bottom of slow cooker. Add whole chicken.
2. Top with salt, pepper, liquid. Sprinkle basil over top.
3. Cover and cook until done- low 8 to 10 hours. (High 3 to 4 hours, using 1 cup water). Remove chicken and vegetables with spatula.

Slow Cooker Golden Chicken with Noodles

By: [Campbell's Kitchen](#)



Since this delightful chicken dish cooks itself in the slow cooker, it's perfect for any time of year. Slow Cooker Golden Chicken with Noodles is creamy and hearty and enough to fill every tummy in the house. It's a family favorite that you'll make time and again.

Serves: 8

Preparation Time: 10 min

Cooking Time: 7hr

Ingredients

- 2 cups (10 3/4 ounces each) Campbell's Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1/2 cup water
- 1/4 cup lemon juice
- 1 tablespoon Dijon-style mustard
- 1 1/2 teaspoons garlic powder
- 8 large carrots, thickly sliced (about 6 cups)
- 8 skinless, boneless chicken breast halves (about 2 pounds)
- 4 cups egg noodles, cooked and drained
- chopped fresh parsley

Instructions

1. Stir the soup, water, lemon juice, mustard, garlic powder and carrots in a 3 1/2-quart slow cooker.
2. Add the chicken and turn to coat.

3. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through.
4. Serve with the noodles. Sprinkle with the parsley.

Barbecue Slow Cooker Chicken

If it's too cold to stand outside over the grill, try making barbecue chicken in your slow cooker. The chicken comes out just as moist and tasty without all the work.

Serves: 6

Ingredients

- 2-3 lbs chicken
- 1 cup catsup
- 1 tablespoon brown sugar, packed
- 1/2 cup onion, finely chopped
- 1/2 teaspoon salt
- 1/3 cup water
- 1/4 teaspoon pepper
- 2 to 4 tablespoons butter, optional
- 1/4 cup lemon juice
- 1 tablespoon paprika
- 1 tablespoon Worcestershire sauce
- 1 (8-ounce) can tomato sauce + 2 tablespoons sugar, optional

Instructions

1. Heat all ingredients except lemon juice and Worcestershire sauce. Bring to a boil.
2. Add lemon juice and Worcestershire sauce and heat until hot. Pour over skinned and cleaned chicken.
3. Cook in slow cooker for about 6-8 hours on low. 4-6 hours on high.

Chicken Lickin' Good

I found one of the most amazing slow cooker recipes for chicken recently. This Chicken Lickin' Good is easy, full of interesting ingredients and won't disappoint.

Serves: 8

Cooking Time: 10 hr

Ingredients

- 8 chicken pieces
- 1/2 teaspoon ginger, ground
- 1/2 teaspoon chili powder
- 3 tablespoons butter
- 16 ounces can whole tomatoes
- 1 Large onion, chopped
- 4 ounces can sliced mushrooms, drained
- 1 clove garlic, minced
- 1 1/2 teaspoons salt
- 1/2 cup heavy Cream
- 2 teaspoons paprika

Instructions

1. Rinse the chicken parts and pat dry.
2. Melt the butter in a skillet. Brown the chicken on all sides in the butter.
3. Place the chicken in the slow cooker. Combine all the other ingredients except the cream together. Mix well.
4. Pour over the chicken. Cook on Low for 8 to 10 hours.
5. Stir in the heavy cream just before serving. Serve over hot spaghetti.

Slow Cooker Chicken Breasts

This easy slow cooker chicken recipe is a great way to make delicious chicken breasts without any effort. Serve these with rice, noodles and a salad for a perfectly balanced meal.

Ingredients

- 5 boned and skinned chicken breast halves
- 1 large onion, diced
- 3 large baking potatoes, diced
- 2 tablespoons butter or margarine
- 2 cans reduced fat cream of chicken soup, condensed
- 1/2 cup dry sherry
- 1 teaspoon tarragon
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon garlic powder, or garlic salt
- 4 ounces canned mushrooms, drained

Instructions

1. Rinse chicken breasts and pat dry; place in slow cooker. Add onion and potatoes.
2. In a saucepan, combine remaining ingredients and heat until smooth and hot. Pour over chicken breasts. Cover and cook on low setting for 8 to 10 hours.

Simmering Chicken and Dumplings

By: [Campbell's Kitchen](#)



Combine chicken, potatoes, carrots, and celery in a creamy sauce and top with tender dumplings and what do you get? A deliciously easy Simmering Slow Cooker Chicken and Dumplings dinner from Campbell's Kitchen! This is one of those beyond-simple slow cooker recipes you'll keep coming back to; it's just so good!

Serves: 8 (about 1 ¼ cup each)

Preparation Time: 20

Cooking Time: 7hr 30min

Ingredients

- 6 skinless, boneless chicken breast halves (about 1 1/2 pounds), cut into 1-inch pieces
- 2 medium Yukon gold potatoes, cut into 1-inch pieces (about 2 cups)
- 2 cups baby-cut carrots
- 2 stalks celery, sliced (about 1 cup)
- 2 cans (10 3/4 ounces each) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1 cup water
- 1 teaspoon dried thyme leaves, crushed
- 1/4 teaspoon ground black pepper
- 2 cups all-purpose baking mix
- 2/3 cup milk

Instructions

1. Stir the chicken, potatoes, carrots and celery in a 6-quart slow cooker.

2. Stir the soup, water, thyme and black pepper in a medium bowl. Pour the soup mixture over the chicken and vegetables.
3. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through.
4. Stir the baking mix and milk in a medium bowl. Drop the batter by spoonfuls onto the chicken mixture. Increase the heat to high. Tilt the lid to vent and cook for 30 minutes or until the dumplings are cooked in the center.

More Chicken Recipes for Dinner

Sticky Coconut Chicken

By: [Leigh-Anne Wilkes from Yourhomebasedmom.com](http://Yourhomebasedmom.com)



Easy chicken recipes should always taste this good, the sweet and savory taste is easy to get addicted to. This Sticky Coconut Chicken is great paired with rice and makes one heck of an inexpensive meal.

Ingredients

- 6 to 8 boneless chicken thighs
- 3/4 cup canned coconut milk (I usually am cooking about 10-12 thighs so I just use the whole can)
- 1 tablespoon minced ginger
- 1 teaspoon fresh ground pepper
- 1 teaspoon red pepper flakes
- Chili Glaze:
 - 3/4 cup rice vinegar
 - 1/2 cup sugar
 - 3 tablespoons soy sauce
 - 1 teaspoon red pepper flakes

Instructions

For the Chicken:

1. Marinade chicken in coconut milk, ginger, pepper and red pepper flakes at least one hour.
2. Grill on barbecue until chicken is cooked through.

For the Chili Glaze:

1. Bring chili glaze ingredients to a boil over high heat and cook until mixture is reduced and thickened. About 8-10 minutes depending on the size of your pan.

2. Glaze both sides of chicken and serve. After glazing the chicken we like to pour the extra glaze over the rice you serve it with.

Tip:

- You can control how spicy the chicken is by the amount of flakes you add to the marinade and to the sauce.
- Watch the sauce closely as it thickens – it can go from “just right” to “burned” very quickly. I usually cook it in a frying pan so the liquid level is shallower and it cooks faster that way. You want it thick but not so thick that you can’t spread it easily.

Crispy Cheddar Chicken

By: [Bridgett from The Happy Little Tomato](#)



There's nothing better than easy chicken recipes for a busy weeknight dinner. Crispy Cheddar Chicken is loaded with tons of flavor. Made with a cheesy bread crumb mix, the chicken is baked and then topped with a delicious cheddar sauce. Ready in minutes, it just may become one of your favorite chicken recipes.

Serves: 7

Preparation Time: 15

Cooking Time: 40

Ingredients

- 4 to 5 skinless chicken breasts
- 3 cups Cheddar jack cheese, shredded
- 2 cups panko bread crumbs
- 3 eggs & half a cup of water to make egg wash
- salt and pepper to taste
- garlic salt of adobo, to taste
- 1 tablespoon parsley
- For the Sauce:
- 10-ounce container of Campbell's Cheddar cheese soup
- 2 tablespoons butter
- 2 tablespoons sour cream
- 1/2 cup water
- 1 tablespoon parsley

Instructions

Find thousands of free recipes, cooking tips, entertaining ideas and more at <http://www.RecipeLion.com/>.

1. Preheat oven to 400 degrees F.
2. Pound your chicken breasts until they are about 1/2 an inch thick. Or cut the chicken breasts in half {lengthwise} if you do not have a kitchen mallet. Sprinkle each chicken breast with salt, pepper, garlic salt or adobo, then set aside the chicken on a plate.
3. Set up your eggwash in a bowl next to the panko crumbs on a plate or in a deep bowl and the cheddar cheese on a plate or in a deep bowl.
4. Dip each piece of chicken in the egg wash, then the cheddar jack cheese and then the panko crumbs and then place each piece in a 13x9 inch dish. Then sprinkle the tops of the chicken with parsley.
5. Cover each pan with aluminum foil and then cook for 35 minutes. Remove the foil after 35 minutes continue to cook the chicken till it is brown on top for approximately 8-10 minutes.

For the Sauce:

1. In a small saucepan melt the butter, then add the cheddar cheese soup, then add the sour cream and then add the 1/2 cup of water.
2. Add about a tablespoon of parsley. Mix together well over medium heat and then transfer to a gravy boat, so it may be served on the side.
3. Serve chicken warm out of the oven with sauce on the side with your choice of pasta or rice for a side.

Best Oven Fried Chicken

By: [Chobani Yogurt](#)



This fabulous Best Oven Fried Chicken recipe from Chobani uses yogurt to create an amazing marinade that makes this chicken incredibly moist. It's also one of the best easy baked chicken recipes you'll find.

Cooking Time: 50 min

Ingredients

- 1 cup (about 8-ounces) Plain 0% Chobani Greek Yogurt
- 1 tablespoon dijon mustard
- 2 garlic cloves, minced
- 4 chicken leg quarters, skin removed and halved at joint
- Olive oil cooking spray
- 1/2 cup whole-wheat flour
- 1 1/2 teaspoons sweet paprika
- 1 teaspoon dried thyme
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/8 teaspoon black pepper

Instructions

1. Whisk together Chobani, mustard and garlic in shallow dish. Add chicken and turn to coat.
2. Cover and marinate in refrigerator for 30 minutes or up to 8 hours.
3. When ready to prepare, preheat oven to 425 degrees F.
4. Line a baking sheet with foil. Set wire rack on baking sheet and coat with cooking spray.
5. Put flour, paprika, thyme, baking powder, salt, and pepper in plastic bag. Remove chicken from marinade and shake off excess.

6. Place 2 pieces in bag and shake to coat. Remove chicken, shake off excess coating, and place pieces on prepared rack.
7. Repeat with remaining chicken. (Discard any leftover flour mixture and marinade.) Moisten chicken pieces with spray.
8. Bake the chicken until golden brown and no longer pink in center, about 40 to 50 minutes or until thermometer inserted into center of pieces reads 170 degrees F.

Easy Skillet Chicken Parm

By: [Campbell's Kitchen](#)



Yes, you can make delicious, home-style Chicken Parmesan with just one skillet and in just 30 minutes! Try it...it's a fabulous recipe for busy people who enjoy good food. It's one of the best chicken recipes to make in no time.

Serves: 6

Preparation Time: 5 min

Cooking Time: 25 min

Ingredients

- 1 tablespoon olive oil
- 6 skinless, boneless chicken breast halves (about 1 1/2 pounds)
- 1 1/2 cups Prego® Traditional Italian Sauce or Prego® Organic Tomato & Basil Italian Sauce
- 1/4 cup grated Parmesan cheese
- 1 1/2 cups shredded mozzarella cheese (about 6 ounces)

Instructions

1. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides.
2. Stir the sauce and 3 tablespoons Parmesan cheese in the skillet. Reduce the heat to low. Cover and cook for 10 minutes or until the chicken is cooked through. Sprinkle with the mozzarella and remaining Parmesan cheese. Let stand for 5 minutes or until the cheese is melted.

Easy Peasy Chicken Legs

By: [Tina from Mommy's Kitchen](#)



It doesn't get any easier than this. Seasoned with salt, pepper, olive oil, and a hint of garlic powder they are simply mouthwatering. Bake these Easy, Peasy Chicken Legs for your family tonight.

Ingredients

- 14 chicken legs
- olive oil, to coat the legs
- salt and pepper, to taste
- garlic powder, to taste

Instructions

1. Preheat oven to 400 degrees F.
2. Place chicken legs in large bowl and drizzle with olive oil, enough to cover them all, generously. Sprinkle with salt, pepper and garlic powder. Toss the legs around to make sure they all get coated with the oil and the seasoning.
3. Place on large baking sheet and bake for 1-1 1/2 hours, turning them to ensure crispiness on all sides. When done remove from oven cool a bit and serve. You can also bake the chicken legs on a cooking rack that you can place inside of your baking sheet.

Angry Bird Baked Chicken

Trying to feed a hungry restless family? Try Angry Bird Baked Chicken to fill those appetites. Crunch your teeth into this crispy baked chicken recipe and knock out those growling stomachs. They'll love it.

Ingredients

- 1 ounce butter
- 4 chicken portions, skinned
- 1 medium sized bag of plain potato chips, crushed (6 to 8 ounces)
- 4 ounces Cheddar cheese, grated
- 1/4 teaspoon garlic powder (optional)
- Freshly ground black pepper, to taste
- 1 teaspoon fresh parsley, chopped (for garnish - optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Melt butter and brush over chicken portions.
3. Mix crisps, cheese, garlic powder together and season with black pepper. Press mixture over chicken and place in an ovenproof casserole dish.
4. Bake in oven for 50 minutes, or until chicken is tender. Serve with a side salad and French bread sticks.

Cheap Chicken Crunch

By: [Campbell's Kitchen](#)



Serve your family easy chicken recipes and watch them enjoy bite after bite. Cheap Chicken Bake is breaded and served with creamy gravy. Budget friendly and delicious, crunch into this chicken recipe tonight.

Serves: 4

Preparation Time: 10 min

Cooking Time: 25 min

Ingredients

- 2 tablespoons all-purpose flour
- 1 1/2 cups Pepperidge Farm Herb Seasoned Stuffing, crushed
- 1 can (10.75-ounces) Campbell's Condensed Cream of Chicken Soup
- 1/2 cup milk
- 1 1/4 pounds chicken breast halves, skinless and boneless
- 2 tablespoons butter, melted

Instructions

1. Heat the oven to 400 degrees F.
2. Place the flour onto a plate. Place the stuffing onto a separate plate.
3. Stir 1/3 cup soup and 1/4 cup milk in a shallow dish.
4. Coat the chicken with the flour. Dip the chicken into the soup mixture and then dip the chicken in the stuffing, making sure to coat it.

5. Place the chicken onto a baking sheet. Drizzle with the butter.
6. Bake for 20 minutes or until the chicken is cooked through.
7. Heat the remaining soup and milk in a 1-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally. Serve the soup mixture with the chicken.

Impossibly Easy Chicken and Dressing

Try this Impossibly Easy Chicken and Dressing dish and make a delicious dinner with time to spare! Dressing isn't just for turkey anymore. This chicken-and-stuffing, one-dish recipe is almost too easy to be true!

Cooking Time: 55 min

Ingredients

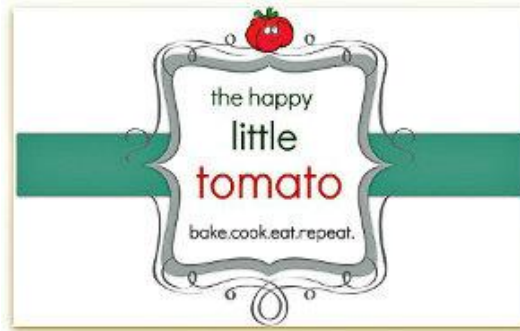
- 4 whole boneless chicken breasts, skinned and halved
- 8 pieces of sliced Swiss cheese
- 1 can (10 3/4-ounce) cream of chicken soup
- 1/2 cup white wine
- 1 1/2 cups herb seasoned stuffing (break up large pieces)

Instructions

1. Pre-heat oven to 350 degrees F.
2. Spray shallow 9 x 12-inch casserole dish. Sprinkle bottom with 1 cup stuffing. Place chicken on top of stuffing. Top with slices of cheese.
3. Combine soup with wine; spoon over chicken. Sprinkle with remaining stuffing. Drizzle with some melted butter.
4. Bake for 45 to 55 minutes.

Special Thanks

The Following Contributors Made this eCookbook Possible



[The Happy Little Tomato](#)



[Your HOMEBASED Mom](#)



[Chobani Yogurt](#)



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24 simple chicken recipes, including:

- Simmering Chicken and Dumplings
 - Chicken Salad Casserole
 - Crispy Cheddar Chicken

and more!