

Creamy Almond Chicken Bake

A delicious chicken dish that is cheesy and nutty and GOOOOOD!!

Recipe by Rosa Mendez | Created on **Mar 12, 2022**

Ingredients

- bread crumbs
- 4 skinless, boneless chicken breast halves
- 2 tablespoons olive oil, or more to taste
- 2 cups cooked white rice
- 2 cups ranch dressing
- 1 (10.75 ounce) can cream of celery soup
- 1 cup shredded mozzarella cheese
- ½ cup slivered almonds
- 1 cup shredded Cheddar cheese
- 1 cup crushed potato chips, or to taste

Directions

- Preheat oven to 400 degrees F (200 degrees C).
- Spread bread crumbs into a wide, shallow bowl. Press chicken breast halves into bread crumbs to coat. Gently pat chicken to let any loose crumbs fall away. Place coated breasts onto a plate while breading the rest; do not stack.
- Heat olive oil in a skillet over medium-high heat. Cook chicken in hot oil to brown completely, 3 to 5 minutes per side.
- Spread rice into the bottom of a 13x9-inch baking dish. Arrange browned chicken breasts atop the rice.
- Mix ranch dressing, celery soup, mozzarella cheese, and almonds together in a bowl; pour over the chicken and rice, assuring the chicken is covered completely. Sprinkle Cheddar cheese over the ranch dressing mixture and top with crushed potato chips.
- Bake in preheated oven until golden brown on top and the chicken is no longer pink in the center, 30 to 40 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Nutrition Facts

Serving: **4 servings** | Calories: **1433.4 kcal** | Carbohydrates: **65.9 g** | Protein: **52.7 g** | Saturated fat: **24.1 g** | Cholesterol: **160.5 mg** | Sodium: **2437.4 mg** | Fiber: **4.4 g** | Sugar: **8.5 g**

Categories

Meat and Poultry Recipes

Chicken

Chicken Breast Recipes