BANGIN SPICES

RECIPE #018

BOLD. FUN. BIG FLAVOR.

CHEESY BACON RANCH CHEDDAR CRUSTED CHICKEN

CRISPY. CHEESY. RANCHY. BANGIN'!



10 MINUTES PREP

20 MINUTES COOK

SERVES 4

TAKE ONE! | Add some BANGIN' to your table.

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CHEESY BACON RANCH

RECIPE #018

CHEDDAR CRUSTED CHICKEN

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil (or avocado oil)
- 1–2 tbsp **BANGIN' Cheesy Bacon Ranch Spice Seasoning** (divided)
- 1 cup shredded sharp cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1/2 cup panko breadcrumbs
- 1/4 tsp garlic powder
- Salt & black pepper to taste
- Fresh parsley for garnish (optional)

MADE WITH CHEESY BACON RANCH SPICE SEASONING!



TIP: For extra flavor, let the chicken rest for 5 minutes after cooking. It locks in the juices!

TRY IT WITH:

SIDE SALAD

ROASTED VEGGIES

BAKED POTATO

INSTRUCTIONS

1. Pat chicken breasts dry. Rub with olive oil and season both sides with 1 tbsp of **BANGIN' Cheesy Bacon Ranch Spice Seasoning**, salt, and black pepper.
2. In a shallow bowl, mix together cheddar cheese, Parmesan cheese, panko breadcrumbs, garlic powder, and the remaining 1 tbsp **Cheesy Bacon Ranch Spice Seasoning**.
3. Prese each chicken breast into the cheese mixture, coating both sides and pressing gently so it sticks.
4. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease.
5. Place chicken on the prepared baking sheet. Lightly spray the tops with cooking spray or drizzle with a little olive oil.
6. Bake for 18–22 minutes, or until the chicken reaches an internal temperature of 165°F (74°C) and the crust is golden and crispy.
7. Let rest for 5 minutes. Garnish with fresh parsley (optional) and serve!

TOTAL VIBE.



MAKE IT YOURS!

- Add a pinch of smoked paprika for a smoky kick.
- Air fry at 375°F for 12–14 minutes for a quicker option!
- Slice and serve over a salad or in a wrap for a Bangin' lunch.

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IT'S A WHOLE VIBE.

MORE RECIPES? SCAN HERE!

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