Plate Dream

Buffalo Chicken Cheese Bake – Easy Dinner Recipe

Spicy buffalo chicken meets creamy cheese in a bake that's ready in under an hour, ideal for a hearty,

15 min	30 min	45 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 1 cup buffalo sauce (store-bought or homemade)
- [ ] 1 tsp garlic powder
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp honey
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1/2 cup panko breadcrumbs
- [ ] 2 tbsp melted butter

Optional Toppings

- [ ] Fresh chives, chopped
- [ ] Ranch dressing drizzle

Instructions

1. Preheat the oven to 375°F (190°C) and lightly grease a 9-inch baking dish.
2. In a bowl, combine the diced chicken, buffalo sauce, garlic powder, lemon juice, and honey; stir until everything is well coated.
3. Spread the chicken mixture evenly in the prepared dish, then sprinkle the grated cheddar over the top.
4. Mix panko breadcrumbs with melted butter, then scatter the mixture over the cheese layer for a golden crust.
5. Bake for 25-30 minutes, until the cheese is bubbling and the topping is crisp. Let it rest 5 minutes before serving.

Nutrition per serving

420 kcal	38 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a milder flavor, halve the amount of buffalo sauce and add a splash of buttermilk.
- For extra crunch, toast the breadcrumb topping in a dry skillet before sprinkling it on.
- A drizzle of ranch or blue cheese dressing adds a cool contrast to the spice.