

## Easy Parmesan Mushroom Chicken - Crispy, Creamy, and Comforting

Crunchy Golden Chicken with Velvety Parmesan Mushroom Sauce



**OVEN**  
**375°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 boneless, skinless chicken breasts  
1 cup breadcrumbs (panko preferred for extra crunch)  
¾ cup grated Parmesan cheese  
2 eggs, beaten  
2 tablespoons olive oil  
1 cup mushrooms, sliced (cremini or button work great)  
¾ cup heavy cream  
... cup chicken broth  
¾ cup grated Parmesan cheese (yes, again-for the sauce!)  
Salt and pepper to taste  
Fresh thyme or parsley, for garnish

#### Ingredient Swaps & Notes:

Mushrooms: Swap in shiitake or portobello for deeper umami.

Cream: You can lighten this up by using half-and-half, but it won't be as rich.

Breadcrumbs: Gluten-free breadcrumbs or crushed pork rinds work as alternatives.

Parmesan: Always go for freshly grated if possible-it melts smoother and tastes better.

#### How to Make It:

Preheat your oven to 375°F (190°C).

In a shallow dish, combine breadcrumbs and ¾ cup Parmesan.

Dip each chicken breast in the beaten eggs, then dredge in the breadcrumb-Parmesan mix, pressing to adhere.

Heat olive oil in a large oven-safe skillet over medium heat. Add chicken and cook 4-5 minutes per side until golden. Remove and set aside.

In the same skillet, add mushrooms and sauté for 5 minutes until softened.

Stir in heavy cream, chicken broth, and the remaining ½ cup Parmesan. Simmer 3-5 minutes until slightly thickened. Season with salt and pepper.

Return the chicken to the skillet, spoon sauce over top, and bake uncovered for 5-7 minutes, or until chicken reaches 165°F internally.

Garnish with fresh thyme or parsley, and serve warm.

Tips for Success:

Pound your chicken breasts to an even thickness so they cook evenly.

Don't crowd the skillet when searing the chicken-cook in batches if needed.

If your sauce gets too thick, add a splash more broth or cream to loosen it.

Serving Suggestions & Pairings:

Buttery mashed potatoes

Garlic herb rice

Crispy roasted Brussels sprouts

Al dente pasta or creamy polenta

Storage & Leftover Tips:

## DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a shallow dish, combine breadcrumbs and ½ cup Parmesan.
3. Dip each chicken breast in the beaten eggs, then dredge in the breadcrumb-Parmesan mix, pressing to adhere.
4. Heat olive oil in a large oven-safe skillet over medium heat. Add chicken and cook 4-5 minutes per side until golden. Remove and set aside.
5. In the same skillet, add mushrooms and sauté for 5 minutes until softened.
6. Stir in heavy cream, chicken broth, and the remaining ½ cup Parmesan. Simmer 3-5 minutes until slightly thickened. Season with salt and pepper.
7. Return the chicken to the skillet, spoon sauce over top, and bake uncovered for 5-7 minutes, or until chicken reaches 165°F internally.
8. Garnish with fresh thyme or parsley, and serve warm.
9. Tips for Success: Pound your chicken breasts to an even thickness so they cook evenly.
10. Don't crowd the skillet when searing the chicken-cook in batches if needed.
11. If your sauce gets too thick, add a splash more broth or cream to loosen it.
12. Serving Suggestions & Pairings: Serve this rich main over:
13. Buttery mashed potatoes
14. Garlic herb rice
15. Crispy roasted : Brussels sprouts

16. Al dente pasta or creamy polenta
17. For drink pairings, try a chilled : Chardonnay, a crisp sparkling water with lemon, or even this refreshing blueberry lemonade.
18. Storage & Leftover Tips: Fridge: Store leftovers in an airtight container for up to 3 days.
19. Reheat gently on the stove or microwave in 30-second intervals, adding a splash of cream if needed.
20. Freezer: Not ideal due to the dairy-based sauce, but you can freeze the cooked chicken without sauce for up to 2 months.
21. More Recipes You'll Love: Craving more comforting dinners? Try these favorites from the site:
22. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
23. This : Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit
24. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
25. This : Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor

## SWAPS & NOTES

for me: golden, crunchy texture from pan-seared chicken, an earthy depth from mushrooms, and that dreamy, velvety sauce kissed with Parmesan.

It's elegant enough for date night but simple enough for a weeknight win.

If you're into cozy dinners that feel indulgent but are secretly straightforward to whip up, this one's for you.

Cream : You can lighten this up by using half-and-half, but it won't be as rich.

## TIPS FOR SUCCESS

Pound your chicken breasts to an even thickness so they cook evenly.

Don't crowd the skillet when searing the chicken-cook in batches if needed.

If your sauce gets too thick, add a splash more broth or cream to loosen it.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-parmesan-mushroom-chicken-crispy-creamy-and-comforting/>