

Crispy Chicken Salmoriglio: A Zesty Italian Classic with a Crunchy Twist

Chicken Salmoriglio ??



OVEN
375°F

TIME
30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

2 boneless, skinless chicken breasts (about 10-12 oz each)

For the Marinade/Wet Rub:

Zest of 2 lemons

1 tbsp finely minced garlic

1 tsp dried oregano

1 tsp kosher salt

$\frac{1}{2}$ tsp freshly ground black pepper

For the Sauce (Salmoriglio):

Half of the marinade mixture

Juice of 2 lemons

... cup fresh parsley, finely chopped

For the Breading:

1 cup all-purpose flour

2 eggs + 1 tbsp water

$\frac{1}{2}$ cups panko breadcrumbs

$\frac{1}{2}$ cup grated Parmesan cheese

For Frying:

3 tbsp butter

3 tbsp extra virgin olive oil

3 tbsp additional melted butter (for drizzling)

DIRECTIONS

- 1. Marinate the Chicken::** In a bowl, combine lemon zest, garlic, oregano, salt, and pepper. Rub mixture all over chicken breasts and marinate for at least 30 minutes (or up to 2 hours).
- 2. Prep the Breading::** Set up three shallow bowls:
- 3. Bowl 1:** flour, salt, and pepper
- 4. Bowl 2:** eggs + water, whisked
- 5. Bowl 3:** panko and Parmesan, combined
- 6. Dip each marinated chicken breast in the flour, then egg, then panko-Parmesan mix, pressing gently to adhere.**
- 7. Fry the Chicken::** Heat butter and olive oil in a skillet over medium heat. Cook chicken 4-5 minutes per side until golden, crispy, and cooked through (internal temp 165°F). Transfer to a paper towel-lined plate.
- 8. Make the Sauce::** In a bowl, combine the remaining marinade mixture with lemon juice and chopped parsley. Stir in additional melted butter for a richer drizzle.
- 9. Serve::** Place chicken on a platter and drizzle with the warm salmoriglio sauce. Garnish with extra parsley and lemon wedges if desired.

TIPS FOR SUCCESS

Let chicken rest before slicing to keep it juicy.

Use a meat mallet to pound chicken evenly for faster, more consistent cooking.

For oven finish: After pan-frying, bake at 375°F for 5-10 mins if using thicker cuts.

Double the sauce -trust me, you'll want extra for dipping or drizzling over sides.

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

Original recipe: <https://chefmaniac.com/crispy-chicken-salmoriglio-a-zesty-italian-classic-with-a-crunchy-twist/>