

## Creamy Parmesan Crusted Chicken Breasts (With a Greek Yogurt Option!)

Baked Parmesan Mayo Chicken - Juicy, Flavor-Packed & Ridiculously Easy



**OVEN**  
**375°F**

**TIME**  
**10 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup mayonnaise (or substitute plain Greek yogurt)
- 1/2 cup grated Parmesan cheese
- 1 tsp seasoning salt
- 1/2 tsp ground black pepper
- 1 tsp garlic powder

#### Swaps & Notes:

**Yogurt Swap:** Plain Greek yogurt works wonderfully in place of mayo if you're looking for a protein boost or something a little tangier.

**Cheese Options:** While Parmesan adds depth, you can also mix in Asiago or Pecorino for a slightly different edge.

**Add-ins:** Crushed red pepper, chopped parsley, or a bit of lemon zest can elevate the flavor profile.

**Chicken thighs:** Boneless thighs work too-just reduce baking time slightly depending on thickness.

#### Instructions:

Preheat oven to 375°F (190°C).

In a medium bowl, mix together mayonnaise (or Greek yogurt), Parmesan, seasoning salt, pepper, and garlic powder.

Place chicken breasts into a greased baking dish in a single layer.

Spread the mixture evenly over the tops of each chicken breast.

Bake uncovered for 40-45 minutes, or until internal

temperature reaches 165°F and tops are golden and bubbly.

Serve hot, with sides or over rice, pasta, or salad.

Tips for Success:

Don't skimp on the topping-it keeps the chicken juicy and adds major flavor.

Use a meat thermometer for perfect doneness-165°F is your golden number.

If using yogurt, expect a slightly tangier and lighter finish-equally delicious!

Rest the chicken for 5 minutes before slicing to keep juices locked in.

Serving Suggestions & Pairings:

Steamed green beans or roasted asparagus

A fluffy side of garlic mashed potatoes

Or go Southern with this hearty Mexican Chicken and Rice Casserole

For a comforting sip, serve alongside a chilled glass of Blueberry Lemonade

Storage & Leftovers:

Refrigerate leftovers in an airtight container for up to 4 days.

Reheat in the oven or air fryer for best texture (350°F until warmed through).

Freeze for later-wrap cooled chicken tightly in foil and freeze up to 3 months. Thaw overnight and bake until warmed through.

More Recipes You'll Love:

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays

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19. More Recipes You'll Love: If you're a fan of creamy, savory, chicken-forward dinners, check out these favorites:
20. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
21. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
22. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
23. Final Thoughts: This recipe is the perfect balance of simple and satisfying. It's budget-friendly, weeknight-friendly, and crowd-approved. Whether you keep it classic with mayo or switch it up with Greek yogurt, this chicken will win hearts every time.
24. ? Tried this recipe? Drop a comment, share your version, and don't forget to follow for more feel-good meals from my kitchen to yours.

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

Original recipe: <https://chefmaniac.com/creamy-parmesan-crust-chicken-breasts-with-a-greek-yogurt-option/>