

Easy Ranch Chicken Strips with Parmesan and Panko Crunch

Crispy Buttered Ranch Chicken (Crunchy, Golden, and Totally Addictive)



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 large chicken breasts, cut into strips
- 1 packet (1 oz) ranch seasoning mix
- 1 cup panko breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1/2 cup unsalted butter, melted
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- Salt and pepper, to taste

DIRECTIONS

- Step 1: Prep the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it.
- Step 2: Make the Coating:** In a shallow bowl, combine:
- Panko breadcrumbs
- Grated : Parmesan cheese
- Ranch seasoning
- Garlic powder
- Paprika
- Salt and pepper
- Mix well.
- Step 3: Dip & Dredge:** In another bowl, add the melted butter. Dip each chicken strip into the butter, coating it fully, then dredge it in the breadcrumb mixture. Press lightly to ensure it sticks.
- Step 4: Bake to Crispy Perfection:** Place coated strips on your baking sheet, spacing them evenly. Bake for 20-25 minutes, flipping halfway through, until golden and crisp.
- Step 5: Rest & Serve:** Let the chicken rest for a few minutes before serving. Serve with your favorite dipping sauce like ranch, honey mustard, or BBQ.

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

Original recipe: <https://chefmaniac.com/easy-ranch-chicken-strips-with-parmesan-and-panko-crunch/>