

Melt-In-Your-Mouth Caesar Chicken - A Crispy, Creamy Weeknight Hero

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OVEN
375°F

TIME
10 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

4 boneless, skinless chicken breasts
1 cup Caesar salad dressing
1 cup grated Parmesan cheese
1 cup breadcrumbs (panko or regular)
2 cloves garlic, minced
1 tbsp olive oil
1 tsp dried parsley (optional)
Salt & pepper, to taste
Fresh parsley, chopped (for garnish, optional)
Quick Recipe Info:
Prep Time: 10 minutes
Cook Time: 25-30 minutes
Total Time: 40 minutes
Servings: 4

DIRECTIONS

- 1.** Preheat the Oven: Preheat to 375°F (190°C). Line a baking sheet with parchment or lightly grease a casserole dish.
- 2.** Season the Chicken: Pat chicken dry. Season both sides with salt and pepper.
- 3.** Mix the Coating: In a shallow dish, combine Parmesan, breadcrumbs, minced garlic, and dried parsley if using. Mix well.
- 4.** Coat the Chicken: Dip each breast into Caesar dressing until fully coated, then press into breadcrumb mixture to coat all sides.
- 5.** Bake: Place chicken on the prepared baking dish. Drizzle a little olive oil over each piece to help with browning.
- 6.** Bake for 25-30 minutes, or until chicken reaches an internal temperature of 165°F (74°C) and the crust is golden brown.
- 7.** Rest & Serve: Let the chicken rest for a few minutes before slicing. Garnish with chopped fresh parsley and serve hot.

SWAPS & NOTES

Chicken : Thighs work too - adjust cook time for bone-in cuts.
Dressing : Use creamy Caesar, or try a peppercorn ranch for a twist.

Breadcrumbs : Use gluten-free or seasoned panko for extra crunch.
Parmesan : Fresh grated has the best melt and flavor.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-caesar-chicken-a-crispy-creamy-weeknight-hero/>