

Crispy Parmesan Crusted Chicken - A Longhorn Favorite at Home

Longhorn Steakhouse Parmesan Crusted Chicken ??



OVEN
375°F

TIME
4 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

- 4 boneless, skinless chicken breasts
- 1 tsp garlic powder
- 1 tsp onion powder
- ‰ tsp paprika
- ‰ tsp dried oregano
- Salt and pepper, to taste
- Olive oil, for searing

For the Parmesan Crust:

- 1 cup shredded Parmesan cheese
- ‰ cup shredded provolone cheese
- ‰ cup panko breadcrumbs
- ... cup mayonnaise
- 2 tbsp unsalted butter, melted
- 1 tbsp all-purpose flour

DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it with olive oil.
- 2.** Make the Cheese Crust: In a bowl, mix together Parmesan, provolone, panko, melted butter, and mayonnaise until fully combined.
- 3.** Season the Chicken: Sprinkle both sides of each chicken breast with garlic powder, onion powder, paprika, oregano, salt, and pepper.
- 4.** Sear the Chicken: Heat a large skillet with a drizzle of olive oil over medium-high heat. Sear each chicken breast for 3-4 minutes per side, until golden brown (they don't need to be fully cooked yet).
- 5.** Add the Crust: Transfer the seared chicken breasts to your prepared baking sheet. Top each with a generous scoop of the Parmesan mixture, spreading it evenly.
- 6.** Bake: Bake for 15-20 minutes, or until the chicken reaches an internal temperature of 165°F (74°C) and the topping is golden and bubbling.
- 7.** Serve: Let cool slightly before serving. Garnish with fresh parsley or a sprinkle of extra Parmesan, if desired.

SWAPS & NOTES

Cheese Options : Feel free to swap provolone for mozzarella or Monterey Jack.

Low Carb Version : Skip the breadcrumbs or use crushed pork rinds.

Add a dash of cayenne to the seasoning mix.

Chicken thighs can be substituted for an even juicier version. ??? Instructions 1.

TIPS FOR SUCCESS

Use an oven-safe meat thermometer to avoid overcooking.

Searing is key to locking in flavor before baking.

Don't skimp on the cheese mixture -the thicker the layer, the crispier and creamier the finish.

For extra crisp : Broil for the last 2 minutes of baking (watch closely!). ?

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

Original recipe: <https://chefmaniac.com/crispy-parmesan-crust-chicken-a-longhorn-favorite-at-home/>