

Chicken Parmesan Recipe: Crispy, Cheesy, and Absolutely Irresistible

Few dishes capture the comfort and elegance of Italian-American cooking like



OVEN
375°F

TIME
3 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Chicken:

- 4 boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup breadcrumbs (Panko or Italian-style)
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp dried oregano

Salt and black pepper, to taste
... cup olive oil (for frying)

For the Topping:

- 2 cups marinara sauce
- 1 cup shredded mozzarella cheese
- ... cup grated Parmesan cheese
- Fresh basil leaves (for garnish)

DIRECTIONS

1. Preheat and Prep: Preheat oven to 375°F (190°C).
2. Pound chicken breasts to $\frac{1}{2}$ inch thickness for even cooking.
3. Set Up the Breading Station: Dish 1: All-purpose flour.
4. Dish 2: Beaten eggs.
5. Dish 3: Mix of breadcrumbs, Parmesan, garlic powder, oregano, salt, and pepper.
6. Bread the Chicken: Dredge each chicken breast in flour, dip into the egg, then coat with the breadcrumb mixture. Press gently to ensure a good coating.
7. Fry the Chicken: In a skillet over medium heat, heat olive oil.
8. Fry each breast for 2-3 minutes per side until golden. Drain on paper towels.
9. Assemble and Bake: Transfer chicken to a baking dish.
10. Spoon marinara sauce over each breast.
11. Top with mozzarella and extra : Parmesan.
12. Bake uncovered for 15-20 minutes until the cheese is bubbly and slightly browned.

SWAPS & NOTES

Breadcrumbs: Panko gives extra crispiness, but Italian-seasoned breadcrumbs add flavor-both work well.
Cheese: Add provolone or fontina for a richer melt.

Gluten-Free Option: Use gluten-free flour and breadcrumbs.
Chicken Cutlets: Slice chicken breasts in half lengthwise for quicker, more even cooking.

TIPS FOR SUCCESS

Use a meat thermometer: Chicken should reach 165°F internally.

Don't oversauce: Too much sauce can make the coating soggy.

Let it rest: Allow the chicken to rest for 5 minutes before serving so the juices redistribute.

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

Original recipe: <https://chefmaniac.com/chicken-parmesan-recipe-crispy-cheesy-and-absolutely-irresistible/>