

Golden Chicken Breasts with Parmesan Mushroom Cream Sauce - Restaurant-Style at Home

Golden Crispy Chicken with Parmesan Mushroom Sauce



OVEN
325°F

TIME
5 min

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INGREDIENTS

4 boneless, skinless chicken breasts
¾ cup all-purpose flour
2 large eggs, beaten
1 cup breadcrumbs (panko preferred)
¾ cup grated Parmesan cheese
Salt and pepper, to taste
Vegetable oil for frying
For the Sauce:
2 tablespoons unsalted butter
¾ cup sliced mushrooms
1 small garlic clove, minced
¾ cup heavy cream
... cup chicken broth
... cup grated Parmesan cheese
Fresh parsley, chopped (for garnish)

DIRECTIONS

- Step 1: Bread the Chicken:** Season chicken breasts with salt and pepper. Dredge in flour, dip in beaten eggs, and coat with a mix of breadcrumbs and Parmesan.
- Step 2: Fry to Perfection:** Heat vegetable oil in a large skillet over medium heat. Fry chicken 4-5 minutes per side until golden and cooked through. Transfer to paper towel-lined plate to drain excess oil.
- Step 3: Make the Mushroom Sauce:** In the same skillet, melt butter. Add mushrooms and garlic, sauté for 5 minutes until softened. Stir in cream, broth, and Parmesan cheese. Simmer for 3-4 minutes until slightly thickened. Season with salt and pepper.
- Step 4: Assemble and Serve:** Plate the crispy chicken and spoon the mushroom sauce over the top. Garnish with chopped parsley and serve immediately.

SWAPS & NOTES

Breadcrumbs : Use Italian-seasoned for extra flavor or crush crackers for a rustic twist.

Chicken Swap : Thin-cut chicken thighs work well too-just adjust cooking time.

Lighter Sauce Option : Swap heavy cream for half-and-half or evaporated milk.

Mushroom Variations : Baby bellas or cremini add even more depth.

TIPS FOR SUCCESS

Pound Chicken Evenly : This helps it cook quickly and evenly.

Don't Overcrowd the Pan : Fry in batches if needed to maintain a crisp crust.

Deglaze with Broth : Scrape up browned bits for more flavorful sauce.

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

Original recipe: <https://chefmaniac.com/golden-chicken-breasts-with-parmesan-mushroom-cream-sauce-restaurant-style-at-home/>