

Best Homemade Parmesan Crusted Chicken: Tender & Cheesy

Longhorn Steakhouse Parmesan Chicken



OVEN
400°F

TIME
20-25 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts (about 1.5 - 2 lbs total)
1 cup Italian breadcrumbs
1/2 cup grated Parmesan cheese
1 tsp garlic powder
1 tsp onion powder
1/2 tsp salt
1/2 tsp black pepper
2 large eggs
1/4 cup milk (whole or 2%)
1 cup marinara sauce (store-bought or homemade)
1 cup shredded mozzarella cheese
Fresh parsley, chopped (for garnish, optional)

DIRECTIONS

1. Let's get this delicious : Longhorn Steakhouse Parmesan Chicken baking!
2. Preheat : Oven: Preheat your oven to 400°F (200°C).
3. Prepare : Breadcrumb Mixture: In a shallow dish or a wide, flat bowl, combine the 1 cup Italian breadcrumbs, 1/2 cup grated Parmesan cheese, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1/2 teaspoon salt, and 1/2 teaspoon black pepper. Whisk or stir until all ingredients are thoroughly combined.
4. Prepare : Egg Wash: In another shallow bowl, whisk together the 2 large eggs and 1/4 cup milk until well blended.
5. Bread the : Chicken: Dip each boneless, skinless chicken breast first into the egg wash, allowing any excess to drip off. Then, coat it thoroughly in the breadcrumb mixture, pressing gently to ensure the breading adheres well to all sides. Place the breaded chicken breasts on a baking sheet lined with parchment paper.
6. Initial : Bake: Place the baking sheet with the breaded chicken breasts in the preheated oven. Bake for 20-25 minutes, or until the chicken is golden brown and cooked through (internal temperature should reach 165°F/74°C). The cooking time will vary depending on the thickness of your chicken breasts.
7. Add : Sauce & Cheese: Remove the chicken from the oven. Spoon about 1/4 cup of marinara sauce evenly over the top of each baked chicken breast. Top each sauced chicken breast generously with shredded mozzarella cheese (about 1/4 cup per breast).
8. Final : Bake: Return the chicken to the oven for an

additional 5-7 minutes, or until the cheese is completely melted and bubbly, and lightly golden.

9. **Rest & : Serve:** Remove the chicken from the oven and let it rest for a few minutes. This allows the juices to redistribute. Garnish with fresh chopped parsley, if desired, before serving hot.

SWAPS & NOTES

Chicken Breasts: Aim for similarly sized chicken breasts for even cooking.

If they are very thick, you can pound them slightly to a consistent 1/2-inch thickness for quicker cooking.

Italian Breadcrumbs: These are seasoned, which adds a great flavor base.

If you only have plain breadcrumbs, you can add an extra 1/2 tsp of Italian seasoning to the breadcrumb mixture.

TIPS FOR SUCCESS

Pound Chicken (Optional): If your chicken breasts are very thick, pound them to a consistent 1/2-inch thickness for more even and faster cooking.

Don't Overcrowd: Leave space between chicken breasts on the baking sheet for even baking and browning.

Check for Doneness: Use a meat thermometer to ensure the chicken reaches an internal temperature of 165°F (74°C).

Serve Hot: This dish is best enjoyed fresh from the oven when the cheese is melty and the chicken is tender.

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

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