

Longhorn Garlic Parmesan Crusted Chicken: Restaurant Favorite at Home

Longhorn Garlic Parmesan Crusted Chicken: Bring the Steakhouse Home!



OVEN
350°F

TIME
5-7 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 boneless, skinless chicken breasts, pounded to 3/4 inch thickness
1 cup shredded provolone cheese
1/2 cup olive oil
1/2 cup bottled ranch dressing
3 Tbsp Worcestershire sauce
1 tsp white vinegar
1 tsp lemon juice
1 Tbsp minced garlic
1/2 tsp black pepper
... cup grated Parmesan cheese
... cup bottled ranch dressing
1/2 cup panko breadcrumbs
1 tsp garlic salt
1/3 cup shredded Parmesan cheese
2 Tbsp unsalted butter, melted

DIRECTIONS

- 1.** 1. Marinate the Chicken: In a medium bowl or a large resealable plastic bag, combine all the marinade ingredients: 1/2 cup olive oil, 1/2 cup bottled ranch dressing, 3 tablespoons Worcestershire sauce, 1 teaspoon white vinegar, 1 teaspoon lemon juice, 1 tablespoon minced garlic, and 1/2 teaspoon black pepper. Whisk or shake until thoroughly combined. Add the pounded chicken breasts to the marinade, ensuring they are completely submerged and coated. Cover the bowl or seal the bag and let the chicken marinate in the refrigerator for at least 2-3 hours, or for best flavor, overnight (up to 12 hours).
- 2.** 2. Grill the Chicken: Preheat your outdoor grill or indoor grill pan to medium-high heat. Remove the chicken breasts from the marinade, allowing any excess marinade to drip off. Discard the remaining marinade. Place the chicken on the hot grill. Grill for 12-15 minutes total, flipping halfway through, or until the chicken is cooked through and reaches an internal temperature of 165°F (74°C). You should see nice grill marks and a golden exterior. Remove the cooked chicken from the grill and set aside on a plate.
- 3.** 3. Prepare the Toppings: While the chicken is cooking, prepare the two delicious toppings:
- 4.** Ranch : Spread: In a small bowl, mix together the ... cup grated Parmesan cheese and ... cup bottled ranch dressing until well combined and creamy.
- 5.** Parmesan : Crumb Topping: In another small bowl, combine the 1/2 cup panko breadcrumbs, 1 teaspoon garlic salt, 1/3 cup shredded Parmesan cheese, and 2 tablespoons melted butter. Stir with a fork until the breadcrumbs are evenly moistened and crumbly.

6. 4. Assembly and Broil: Preheat your oven broiler to high. Line a baking sheet with foil for easy cleanup. Transfer the cooked chicken breasts to the prepared oven-safe baking sheet. Spread approximately 2 tablespoons of the prepared ranch spread evenly over the top of each grilled chicken breast. Next, generously sprinkle the 1 cup shredded provolone cheese over the ranch spread on each breast. Finally, sprinkle the Parmesan crumb topping evenly over the provolone cheese on each chicken breast. Place the baking sheet under the preheated broiler. Broil for 2-4 minutes, watching carefully, until the provolone cheese is melted and bubbly, and the Parmesan crumb topping turns a beautiful light golden brown and is crispy. Broilers vary, so keep a close eye to prevent burning.
7. 5. Serve: Carefully remove the chicken from the broiler. Serve immediately and enjoy your homemade Longhorn favorite!

SWAPS & NOTES

Chicken Thickness: Pounding the chicken breasts to $\frac{3}{4}$ inch thickness ensures they cook evenly and quickly.

If your chicken breasts are very large, you can slice them horizontally to create thinner cutlets.

Ranch Dressing: Use your favorite brand of bottled ranch dressing for both the marinade and the ranch spread.

Provolone Cheese: Shredded provolone melts beautifully and adds a nice mild, creamy flavor.

TIPS FOR SUCCESS

Pound Chicken Evenly: Uniformly thick chicken breasts cook more evenly, preventing dry spots.

Marination Time: Don't skimp on the marinade time; it's essential for juicy, flavorful chicken.

High Heat Grill: A hot grill helps achieve a good sear and those desirable grill marks without overcooking the inside.

Watch the Broiler: Broilers can be very intense.

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

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