

Longhorn Steakhouse Parmesan Chicken Copycat: Easy & Delicious

Here's what you'll need to create this delicious Longhorn Steakhouse Parmesan Chicken:



OVEN
400°F

TIME
20-25 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 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
- 1/2 cup milk (any kind)
- 1 cup marinara sauce (your favorite jarred or homemade)
- 1 cup shredded mozzarella cheese
- Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Follow these steps to bake your perfectly crispy and cheesy Longhorn Steakhouse Parmesan Chicken:
2. Preheat : Oven: Preheat your oven to 400°F (200°C).
3. Prepare : Breading Station: Set up your breading station. In a shallow dish (like a pie plate or a wide, shallow bowl), combine the Italian breadcrumbs, grated Parmesan cheese, garlic powder, onion powder, salt, and black pepper. Stir well to combine all the seasonings evenly.
4. Prepare : Egg Wash: In another shallow bowl, whisk together the eggs and milk until well combined. This is your egg wash.
5. Bread the : Chicken: Dip each chicken breast first into the egg wash, allowing any excess liquid to drip off. Then, transfer the chicken breast to the breadcrumb mixture. Press firmly on both sides to ensure the breadcrumbs adhere well, creating an even coating.
6. Bake : Chicken (First Phase): Place the breaded chicken breasts in a single layer on a baking sheet lined with parchment paper. This prevents sticking and helps with cleanup. Bake in the preheated oven for 20-25 minutes, or until the chicken is cooked through (internal temperature reaches 165°F or 74°C) and the breading is golden brown and crispy.
7. Add : Toppings & Final Bake: Remove the chicken from the oven. Spoon a generous amount of marinara sauce over the top of each piece of chicken. Then, top each chicken breast with a good sprinkle of shredded mozzarella cheese. Return the baking sheet to the oven for an additional 5-7 minutes, or until the mozzarella cheese is completely melted and bubbly, with a slight

golden hue.

8. Rest and : Serve: Remove the chicken from the oven and let it rest for a few minutes before serving. This allows the juices to redistribute, keeping the chicken moist. Garnish with fresh, chopped parsley before serving.

SWAPS & NOTES

Chicken Breasts: For more even cooking, you can pound the thicker parts of the chicken breasts to a uniform thickness (about $\frac{3}{4}$ inch) using a meat mallet or rolling pin.

Chicken thighs could also be used for a richer flavor, though cooking time would need adjustment.

Breadcrumbs: While Italian breadcrumbs are ideal for their built-in seasoning, you can use plain breadcrumbs and increase the garlic powder, onion powder, and add a pinch of dried oregano or basil.

For extra crispiness, Panko breadcrumbs are a great alternative.

TIPS FOR SUCCESS

Pound Chicken Evenly: If your chicken breasts are very thick, pound them to an even $\frac{3}{4}$ inch thickness.

This ensures they cook uniformly and prevents the breading from burning before the chicken is done.

Pat Chicken Dry: Before dipping in the egg wash, pat the chicken breasts dry with paper towels.

This helps the egg wash adhere better, leading to a more consistent breading.

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

Original recipe: <https://chefmaniac.com/longhorn-steakhouse-parmesan-chicken-copycat-easy-delicious/>