

My Go-To Recipe for Golden Chicken Cutlets with Creamy Mushroom Sauce

Crispy Parmesan Chicken with a Creamy Mushroom Sauce



TIME
4-5 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 chicken fillets, about 1/2-inch thick
- 1/2 cup (100g) all-purpose flour
- 2 large eggs, beaten
- 1 cup (100g) panko breadcrumbs
- 1/2 cup (50g) grated Parmesan cheese
- 1 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and pepper to taste
- 3-4 tablespoons olive oil or butter for cooking
- 9 oz (250g) fresh mushrooms, sliced
- 2 cloves garlic, minced
- 2 tablespoons (30g) butter
- 1 cup (250ml) heavy cream
- 1 tablespoon fresh parsley, minced
- 1/2 teaspoon dried thyme (optional)

DIRECTIONS

- 1.** Prepare the : Chicken: Pound the chicken fillets to a uniform thickness, about 1/2 inch. Set up your dredging station with three shallow dishes. In the first, add the flour. In the second, beat the eggs. In the third, combine the panko, Parmesan, garlic powder, paprika, salt, and pepper.
- 2.** Bread the : Chicken: Take one chicken fillet and dredge it completely in the flour, shaking off the excess. Next, dip it into the beaten egg, letting any extra drip off. Finally, press the chicken into the panko mixture, making sure the crust adheres to all sides. Repeat with the remaining fillets.
- 3.** Cook the : Chicken: Heat the olive oil or butter in a large skillet over medium heat. Carefully place the breaded chicken fillets in the hot skillet. Cook for about 4-5 minutes per side, or until golden brown and cooked through. The internal temperature should reach 165°F (74°C). Transfer the cooked chicken to a plate lined with a paper towel to drain.
- 4.** Make the : Sauce: Using the same skillet, reduce the heat to medium-low. Add the butter and let it melt. Add the sliced mushrooms and minced garlic and cook, stirring occasionally, until the mushrooms are tender and have a nice golden color, about 5 minutes.
- 5.** Finish the : Sauce: Pour in the heavy cream and stir to combine, scraping up any brown bits from the bottom of the pan. Stir in the Parmesan cheese and thyme (if using). Let the sauce simmer gently for 3-4 minutes until it thickens slightly. Season with salt and pepper to taste. Stir in the fresh parsley.
- 6.** Assemble and : Serve: Return the crispy chicken fillets to the skillet, nestling them into the sauce

to warm them through for a minute. Spoon the sauce over each chicken fillet before serving.

SWAPS & NOTES

, is a true masterpiece of flavor-it feels decadent and luxurious, but it comes together in the same pan you cooked the chicken in, which means less cleanup.

It's a perfect example of how a few quality ingredients can create something truly unforgettable.

The key is to get them to a uniform thickness so they cook evenly.

Mushrooms: Feel free to use your favorite mushrooms here.

TIPS FOR SUCCESS

Don't Rush the Cook: Cooking the chicken over medium heat is key.

If the heat is too high, the breading will burn before the chicken is cooked through.

Press Firmly: When you are breading the chicken, make sure you press the panko mixture firmly onto the fillet.

This helps create a solid crust that won't fall off during cooking.

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

Original recipe: <https://chefmaniac.com/my-go-to-recipe-for-golden-chicken-cutlets-with-creamy-mushroom-sauce/>