

## Parmesan-Crusted Chicken: A Crispy, Cheesy Delight

If you're looking for a quick, easy, and utterly delicious dinner, this



**OVEN**  
**375°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup grated Parmesan cheese
- 1 cup Italian-seasoned breadcrumbs
- 2 large eggs, beaten
- 1/2 cup all-purpose flour
- 1 tsp garlic powder
- 1/2 tsp paprika
- Salt and pepper, to taste
- 3 tbsp olive oil or butter, for frying

#### Instructions:

Pat the chicken breasts dry and season with salt and pepper.

For even cooking, pound the chicken breasts to an even thickness, about 1/2 inch.

In three separate bowls, prepare the coating: Bowl

1: Mix flour, garlic powder, and paprika.

Bowl 2: Beat the eggs.

Bowl 3: Combine Parmesan cheese and breadcrumbs.

Dredge each chicken breast in the flour mixture, shaking off excess.

Dip into the beaten eggs, then coat thoroughly in the Parmesan-breadcrumb mixture.

Heat olive oil or butter in a large skillet over medium heat.

Add the coated chicken breasts and cook for 4-5 minutes per side, or until golden brown and the internal temperature reaches 165°F (74°C).

Remove the chicken from the skillet and let it rest for a few minutes before serving. Garnish with fresh parsley, if desired.

Tips for the Perfect Parmesan-Crusted Chicken:

**Use Fresh Parmesan:** Freshly grated Parmesan provides better flavor and melts more evenly than pre-grated options.

**Oven Finish:** If your chicken is browning too quickly, finish it in a 375°F (190°C) oven for 5-7 minutes.

**Customize the Seasoning:** Add Italian herbs, chili flakes, or lemon zest to the breadcrumb mixture for an extra flavor boost.

**Serve with Sauce:** Pair with marinara, garlic aioli, or a simple squeeze of lemon for added zest.

Why This Recipe is a Must-Try:

## DIRECTIONS

1. Prep the Chicken:
2. Pat the chicken breasts dry and season with salt and pepper.
3. For even cooking, pound the chicken breasts to an even thickness, about 1/2 inch.
4. Set Up the Coating Stations:
5. In three separate bowls, prepare the coating: Bowl 1: Mix flour, garlic powder, and paprika.
6. Bowl 2: Beat the eggs.
7. Bowl 3: Combine Parmesan cheese and breadcrumbs.
8. Coat the Chicken:
9. Dredge each chicken breast in the flour mixture, shaking off excess.
10. Dip into the beaten eggs, then coat thoroughly in the Parmesan-breadcrumb mixture.
11. Cook the Chicken:
12. Heat olive oil or butter in a large skillet over medium heat.
13. Add the coated chicken breasts and cook for 4-5 minutes per side, or until golden brown and the internal temperature reaches 165°F (74°C).
14. Serve:
15. Remove the chicken from the skillet and let it rest for a few minutes before serving. Garnish with fresh parsley, if desired.
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17. Oven : Finish: If your chicken is browning too quickly, finish it in a 375°F (190°C) oven for 5-7 minutes.
18. Customize the : Seasoning: Add Italian herbs, chili flakes, or lemon zest to the breadcrumb mixture for an extra flavor boost.
19. Serve with : Sauce: Pair with marinara, garlic aioli, or a simple squeeze of lemon for added zest.
20. Why This Recipe is a Must-Try: This Parmesan-Crusted Chicken is the perfect blend of crispy, cheesy goodness and tender chicken. It's versatile, easy to make, and works for both weeknight dinners and special occasions. The flavors and textures are sure to make this recipe a new favorite.
21. Did you try this recipe? Let me know how it turned out in the comments, and don't forget to explore more delicious ideas on IWuvCooking.

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

Original recipe: <https://chefmaniac.com/parmesan-crusted-chicken-a-crispy-cheesy-delight/>