

Parmesan Crusted Chicken with Creamy Garlic Sauce: Easy 35-Minute Recipe

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TIME
35 min

METHOD
Air fryer

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INGREDIENTS

ComponentQuantityNotes Chicken 4 boneless, skinless chicken breastsAbout 6-8 ounces each

For the Coating:

1/2 cup grated Parmesan cheeseUse finely grated, not shredded, for the best crust.
1/2 cup breadcrumbsPanko or standard breadcrumbs work well.
1 teaspoon garlic powder

1 teaspoon paprikaAdds color and a subtle smoky note.
Salt and pepperTo taste, for seasoning the coating.

For Cooking 2 tablespoons olive oil

2 tablespoons butterAdds richness to the crust.

For the Sauce:

4 cloves garlic, mincedDon't skimp on the fresh garlic!
1 cup heavy cream

1/2 cup chicken brothLow-sodium is best.
1/2 cup shredded mozzarella cheeseFor meltiness and extra body in the sauce.
Garnish Fresh parsley, choppedFor color and freshness. Export to Sheets

DIRECTIONS

1. The best way to preserve the crust's crispiness is to reheat the chicken breasts in a toaster oven or air fryer at 350°F for 5-8 minutes. Reheat the remaining sauce gently on the stovetop and spoon it over the chicken right before serving.
2. Reheating (Quick Method):
3. You can microwave the chicken, but the crust will soften. Heat in 30-second increments until warm.

SWAPS & NOTES

: the chicken is incredibly tender with a satisfyingly crisp Parmesan crust, and it's smothered in a rich, velvety garlic cream sauce that ties the whole dish together.

Forget those dry, bland chicken dinners-this recipe is full of flavor and texture, yet it's simple enough to pull off in just about 35 minutes.

It's comfort food that elevates the ordinary, making it perfect for both a quick family dinner and a meal to impress guests.

I'm going to show you exactly how to get that perfect golden crust and a sauce so good you'll want to eat it with a spoon.

TIPS FOR SUCCESS

Pound for Evenness: Pounding the chicken to an even thickness (about 3/4 inch) is the secret to a perfectly cooked, juicy breast that doesn't dry out before the crust browns.

Don't Rush the Sear: Use medium-high heat for the crust.

Wait until the oil is shimmering before adding the chicken, and avoid moving the chicken for the first 5 minutes.

This allows the crust to set and become deeply golden and crispy.

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

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