

Longhorn Steakhouse Parmesan Crusted Chicken Copycat: The Ultimate Cheesy Dinner

? Why I Love This Recipe



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15 min

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INGREDIENTS

? Swaps and Notes:

Chicken Marinade: If you don't have Lea & Perrin's, use a mix of soy sauce, Worcestershire sauce, a splash of lemon juice, and garlic powder.

Cheese Blend: If you can't find Fontina or Gruyère, feel free to substitute with Provolone, Monterey Jack, or even Mozzarella, though the flavor profile will change slightly. Just ensure you keep the white Cheddar for the best flavor.

Bread Crumbs: While Panko offers the most crunch, regular Italian-style bread crumbs can be used in a pinch.

Prep Tip: Shredding your own cheese is always recommended, as pre-shredded varieties contain anti-caking agents that hinder a smooth melt.

DIRECTIONS

1. **Prep :** Time: 15 minutes (plus marinating time) **Cook Time:** 20 minutes **Total Time:** 35 minutes (plus marinating time) **Servings:** 2
2. **Marinate the Chicken:** Slice the two chicken breasts in half horizontally to create four thinner cutlets (or "scaloppine").
3. Place the chicken pieces in a zip-top bag and pour in the 1 cup of Lea & Perrin's Chicken Marinade.
4. Refrigerate for at least 2 hours, or up to overnight for maximum flavor and tenderness.
5. **Prepare the Cheese Mixture and Sauce:** In a bowl, toss together the Gruyère, white Cheddar, Parmesan, and Fontina cheeses. This is your main Cheese Blend.
6. **To make the : Cheese Sauce,** gently heat the heavy cream in a small saucepan over medium-low heat. Do not let it boil.
7. Add 1/2 cup of the main : Cheese Blend to the warm cream, stirring constantly until the sauce is smooth, creamy, and well combined. Remove from heat.
8. **Cook the Chicken:** In a large skillet, heat the 2 teaspoons of vegetable oil over medium heat.
9. Remove the marinated chicken from the bag, allowing any excess marinade to drip off. Discard the remaining marinade.
10. Cook the chicken breasts in the hot skillet for about 6-7 minutes on one side until deeply golden brown.
11. Flip and cook for another 4-5 minutes until the chicken is fully cooked through (internal temperature of 165°F) and golden.
12. **Assemble and Broil:** Preheat your broiler. Place the cooked chicken cutlets in an oven-safe dish or on a

baking sheet.

13. Spoon the prepared cheese sauce evenly over the top of each piece of chicken.
14. Top generously with the remaining shredded : Cheese Blend.
15. In a separate small bowl, mix the : Panko bread crumbs with the 1 tablespoon of melted butter. Sprinkle this buttery mixture over the cheese-topped chicken.
16. Broil for 3-4 minutes, or until the cheese is bubbly, melted, and the Panko topping is perfectly golden brown and crispy. Watch it carefully to prevent burning!
17. Serve immediately.

SWAPS & NOTES

For the Chicken Chicken Breasts 12 ounces (2 portions) Sliced horizontally to create 4 thinner cutlets.

Lea & Perrin's Chicken Marinade 1 cup Or another savory, slightly acidic chicken marinade.

Vegetable Oil 2 teaspoons For searing.

For the Cheese Blend Gruyère Cheese, shredded 1 ounce Adds nutty complexity.

TIPS FOR SUCCESS

Thin Cutlets for Speed: Slicing the chicken breasts horizontally shortens the cooking time dramatically and ensures the chicken is tender when it goes under the broiler.

The Right Broiler Distance: Place the oven-safe dish on an upper rack, but not the very top one.

You want the heat to melt the cheese and toast the Panko without scorching the tops.

Room Temp Cheese: Allow your shredded cheese to sit out for about 15 minutes before making the sauce.

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