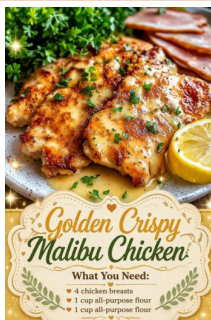


Golden Crispy Malibu Chicken Recipe: A Restaurant-Style Favorite at Home

Golden Crispy Malibu Chicken Recipe: Crispy, Cheesy, and Comforting



OVEN
400°F

TIME
4 to 5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 4 slices deli ham
- 4 slices Swiss cheese
- 1 cup all-purpose flour
- 2 large eggs
- 2 tablespoons milk
- 1 1/2 cups breadcrumbs or panko breadcrumbs
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon paprika
- Salt, to taste
- Black pepper, to taste
- 2 to 3 tablespoons oil for frying or pan-cooking
- Cooking spray or a little extra oil if baking

DIRECTIONS

1. Prep the chicken. Pat the chicken breasts dry and season both sides with salt and black pepper. If needed, pound them to an even thickness for more consistent cooking.
2. Set up the breading station. Place the flour in one shallow bowl. In a second bowl, whisk together the eggs and milk. In a third bowl, combine the breadcrumbs with garlic powder, onion powder, and paprika.
3. Bread the chicken. Dredge each chicken breast in the flour, then dip it into the egg mixture, and finally coat it in the breadcrumb mixture. Press gently so the coating sticks well.
4. Cook the chicken. Heat oil in a large skillet over medium heat. Cook the breaded chicken for about 4 to 5 minutes per side, depending on thickness, until golden brown and nearly cooked through. If you prefer baking, place the breaded chicken on a greased baking sheet and bake at 400°F until nearly done.
5. Add the toppings. Top each piece of chicken with a slice of ham and a slice of Swiss cheese.
6. Finish cooking. If cooking in a skillet, cover briefly so the cheese can melt and the chicken finishes cooking through. If baking, return the topped chicken to the oven for a few minutes until the cheese is melted and bubbly.
7. Serve hot. Let the chicken rest for a couple of minutes, then serve immediately while the coating is still crisp and the cheese is perfectly melty.

SWAPS & NOTES

Chicken: If the chicken breasts are thick, pound them to an even thickness so they cook evenly.

Ham: Thin deli ham works best because it layers neatly without overpowering the chicken.

Cheese: Swiss is the classic choice for Malibu chicken, but provolone or mozzarella can work in a pinch.

Breadcrumbs: Panko gives the crispiest coating, while traditional breadcrumbs create a more even crust.

TIPS FOR SUCCESS

For the crispiest coating, do not skip patting the chicken dry before breading.

Moisture can keep the crust from sticking properly.

Pressing the breadcrumbs onto the chicken also helps create a coating that stays put during cooking.

Another important tip is not to overcrowd the skillet.

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

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