

## How I Make Crispy Parmesan-Crusted Chicken with Creamy Garlic Butter Sauce at Home

Let me show you exactly how I make it and why it's become one of my go-to favorites.



**OVEN**  
**400°F**

**TIME**  
**4-5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the chicken:

2 chicken breasts, sliced in half lengthwise (to make four thin cutlets)

$\frac{1}{2}$  cup grated Parmesan cheese

$\frac{1}{2}$  cup breadcrumbs (I use plain, but panko works for extra crunch)

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp black pepper

1 egg, beaten

2 tbsp olive oil for frying

For the sauce:

2 tbsp butter

2 cloves garlic, minced

$\frac{1}{2}$  cup heavy cream

... cup grated Parmesan cheese

### DIRECTIONS

- 1. Prep the Chicken:** I start by slicing the chicken breasts in half lengthwise to make thin, even cutlets. This helps them cook quickly and evenly without drying out.
- 2. Make the Breading Mixture:** In a shallow dish, I mix together the grated Parmesan, breadcrumbs, salt, and black pepper. In another dish, I beat one egg to use as the coating base.
- 3. Coat the Chicken:** I dip each piece of chicken into the beaten egg, letting the excess drip off, then press it into the breadcrumb-Parmesan mixture, making sure both sides are fully coated.
- 4. Pan-Fry the Chicken:** I heat olive oil in a large skillet over medium heat. Once hot, I place the breaded chicken cutlets in the pan and cook them for about 4-5 minutes per side, until they're crispy, golden brown, and cooked through. I transfer them to a paper towel-lined plate while I make the sauce.
- 5. Make the Creamy Garlic Butter Sauce:** In a separate small pan, I melt the butter and sauté the minced garlic for about a minute, just until fragrant. Then I stir in the heavy cream and grated Parmesan cheese, letting it simmer gently until smooth and thickened.
- 6. Serve:** I plate the crispy chicken and generously drizzle the warm, creamy garlic butter sauce over the top. Sometimes I garnish with a sprinkle of fresh parsley for color and freshness.

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

Original recipe: <https://chefmaniac.com/how-i-make-crispy-parmesan-crust-chicken-with-creamy-garlic-butter-sauce-at-home/>