

Crispy Lemon Pecorino Chicken: Golden, Juicy, and Packed with Italian-Inspired Flavor

Zesty Lemon Pecorino Crispy Chicken



OVEN
400°F

TIME
22 to 28 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1/2 cup grated Pecorino Romano cheese
- 1/3 cup panko breadcrumbs
- 1 tablespoon lemon zest
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon black pepper

DIRECTIONS

1. Preheat your oven to 400°F if you plan to finish the chicken in the oven. Lightly grease a baking dish or sheet pan.
2. Pat the chicken breasts dry with paper towels. If needed, pound them to an even thickness for even cooking.
3. In a shallow bowl, mix the grated : Pecorino Romano, panko breadcrumbs, lemon zest, garlic powder, oregano, and black pepper.
4. Drizzle the fresh lemon juice over the chicken breasts, rubbing lightly so each piece gets coated.
5. Press each chicken breast into the : Pecorino-panko mixture, coating both sides well. Press firmly so the crust adheres.
6. Place the coated chicken on the prepared baking dish. For extra browning, lightly mist the tops with cooking spray or drizzle with a little olive oil.
7. Bake for 22 to 28 minutes, depending on thickness, until the chicken is cooked through and the coating is golden. The internal temperature should reach 165°F.
8. For even more crispiness, broil for 1 to 2 minutes at the end, keeping a close eye on it so the cheese does not burn.
9. Let the chicken rest for a few minutes before serving so the juices stay locked in.

SWAPS & NOTES

Pecorino Romano gives this dish its signature sharp, salty finish, but Parmesan can work in a pinch if that is what you

have.

Pecorino is stronger and a little saltier, so the final flavor will be slightly milder with Parmesan.

Panko breadcrumbs are ideal here because they create a lighter, crispier texture than standard breadcrumbs.

For extra crunch, you can toast the panko lightly before coating the chicken.

TIPS FOR SUCCESS

The biggest key to success is making sure the chicken is an even thickness.

Thin areas cook too quickly, while thick spots can stay underdone.

A quick pound with a meat mallet solves that problem immediately.

Another helpful tip is to grate the Pecorino finely.

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

Original recipe: <https://chefmaniac.com/crispy-lemon-pecorino-chicken-golden-juicy-and-packed-with-italian-inspired-flavor/>