

## Weeknight Skillet Chicken Parmesan

The use of a skillet makes the cooking process faster and easier, with less clean-up.



**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 4 boneless, skinless chicken breasts (about 1.5 lbs)
- 1/2 cup all-purpose flour
- 2 eggs, beaten
- 1 cup Italian breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 tsp Italian seasoning
- 1 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- 2 tbsp olive oil
- 1 cup marinara sauce
- 1 cup shredded mozzarella cheese
- Fresh basil leaves for garnish (optional)

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Place the chicken breasts between two sheets of plastic wrap and pound them to an even thickness of about 1/2 inch.
3. In a shallow dish, mix together the flour, Italian seasoning, garlic powder, salt, and pepper.
4. In another shallow dish, beat the eggs.
5. In a third shallow dish, mix together the breadcrumbs and grated Parmesan cheese.
6. Coat each chicken breast in the flour mixture, then dip it in the beaten eggs, and finally coat it with the breadcrumb mixture.
7. In a large skillet, heat the olive oil over medium-high heat. Once hot, add the breaded chicken breasts and cook for about 3-4 minutes on each side, until golden brown.
8. Remove the chicken from the skillet and place it on a baking sheet. Top each chicken breast with marinara sauce and shredded mozzarella cheese.
9. Bake in the preheated oven for 10-12 minutes, until the cheese is melted and the chicken is cooked through.
10. Garnish with fresh basil leaves, if desired, and serve hot.
11. Pro tip: To make this recipe even quicker, you can use store-bought breaded chicken cutlets instead of breading the chicken yourself. Simply cook the cutlets in the skillet for 2-3 minutes on each side, then top with marinara sauce and cheese and bake in the oven for 5-7 minutes.

## TIPS FOR SUCCESS

For extra crispy chicken, you can use panko breadcrumbs instead of Italian breadcrumbs.

If you prefer a spicier dish, you can add red pepper flakes to the breadcrumb mixture.

To make this recipe healthier, you can use whole wheat flour and low-fat cheese.

If you have leftovers, you can use the chicken to make a delicious chicken parmesan sandwich the next day.

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

Original recipe: <https://chefmaniac.com/weeknight-sillet-chicken-parmesan/>