

Crispy, Cheesy, and Baked to Perfection: The Ultimate Chicken Parmesan

When it comes to comfort food, few dishes can compete with the classic



OVEN
400°F

TIME
25 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup Italian-seasoned breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon paprika
- 2 large eggs
- 1 cup all-purpose flour
- 1 1/2 cups marinara sauce
- 1 1/2 cups shredded mozzarella cheese
- 2 tablespoons olive oil (for drizzling)
- Fresh basil leaves (optional, for garnish)

Instructions:

Preheat Oven: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it with cooking spray.

Prepare the Chicken: Place the chicken breasts between two sheets of plastic wrap or parchment paper and pound them to an even thickness (about 1/2 inch thick).

Season both sides of the chicken with salt and pepper.

Set Up the Breading Station: In one shallow dish, place the flour.

In a second dish, whisk the eggs until smooth.

In a third dish, mix the breadcrumbs, Parmesan cheese, garlic powder, oregano, and paprika.

Bread the Chicken: Dredge each chicken breast in the flour, shaking off the excess.

Dip it into the beaten eggs, ensuring it's fully coated.

Finally, coat it in the breadcrumb mixture, pressing gently to adhere.

Bake the Chicken: Place the breaded chicken breasts on the prepared baking sheet. Drizzle each with a small amount of olive oil to help crisp the coating.

Bake in the preheated oven for 20-25 minutes, flipping halfway through, until the chicken is golden brown and cooked through (internal temperature should reach 165°F/74°C).

Add the Sauce and Cheese: Remove the chicken from the oven and spoon marinara sauce over each piece.

Top with shredded mozzarella cheese and return to the oven.

Bake for an additional 5-7 minutes, or until the cheese is melted and bubbly.

Serve and Enjoy: Garnish with fresh basil leaves if desired.

Serve with spaghetti, a side salad, or garlic bread for a complete meal.

Tips for the Perfect Chicken Parmesan:

Keep It Crispy: Use a wire rack on the baking sheet to allow air to circulate under the chicken, ensuring even crisping.

Homemade Marinara: For an extra-special touch, use homemade marinara sauce or a high-quality store-bought option.

Cheese Upgrade: Add a sprinkle of freshly grated Parmesan on top of the mozzarella for an extra cheesy finish.

Why You'll Love This Recipe:

DIRECTIONS

1. **Preheat : Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it with cooking spray.
2. **Prepare the : Chicken:** Place the chicken breasts between two sheets of plastic wrap or parchment paper and pound them to an even thickness (about 1/2 inch thick).
3. **Season both sides of the chicken with salt and pepper.**
4. **Set : Up the Breading Station:** In one shallow dish, place the flour.
5. **In a second dish, whisk the eggs until smooth.**
6. **In a third dish, mix the breadcrumbs, : Parmesan cheese, garlic powder, oregano, and paprika.**
7. **Bread the : Chicken:** Dredge each chicken breast in the flour, shaking off the excess.
8. **Dip it into the beaten eggs, ensuring it's fully coated.**
9. **Finally, coat it in the breadcrumb mixture, pressing gently to adhere.**
10. **Bake the : Chicken:** Place the breaded chicken breasts on the prepared baking sheet. Drizzle each with a small amount of olive oil to help crisp the coating.
11. **Bake in the preheated oven for 20-25 minutes, flipping halfway through, until the chicken is golden brown and cooked through (internal temperature should reach 165°F/74°C).**
12. **Add the : Sauce and Cheese:** Remove the chicken from the oven and spoon marinara sauce over each piece.
13. **Top with shredded mozzarella cheese and return to the oven.**

14. Bake for an additional 5-7 minutes, or until the cheese is melted and bubbly.
15. Serve and : Enjoy: Garnish with fresh basil leaves if desired.
16. Serve with spaghetti, a side salad, or garlic bread for a complete meal.
17. Tips for the Perfect Chicken Parmesan: Keep It Crispy: Use a wire rack on the baking sheet to allow air to circulate under the chicken, ensuring even crisping.
18. Homemade : Marinara: For an extra-special touch, use homemade marinara sauce or a high-quality store-bought option.
19. Cheese : Upgrade: Add a sprinkle of freshly grated Parmesan on top of the mozzarella for an extra cheesy finish.
20. Why You'll Love This Recipe: This baked Chicken Parmesan is a winner for both weeknight dinners and special occasions. It's healthier than the fried version but doesn't sacrifice any of the flavor or texture. The combination of crispy breading, tangy marinara, and gooey cheese is irresistible!
21. Did you try this recipe? Let me know how it turned out in the comments, and don't forget to share it with friends who love Italian-inspired comfort food. Follow me for more easy, delicious recipes that are sure to impress!

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

Original recipe: <https://chefmaniac.com/crispy-cheesy-and-baked-to-perfection-the-ultimate-chicken-parmesan/>