

## Chicken Parmigiana with a Mozzarella and Parmesan Crust

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**OVEN**  
**375°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup breadcrumbs (preferably Italian-style)
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 2 cups marinara sauce (homemade or store-bought)
- Salt and pepper to taste
- Fresh basil for garnish (optional)

### DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C). This ensures that your chicken cooks evenly and the cheese melts perfectly.
- 2.** Prepare the : Chicken: Season the chicken breasts with salt and pepper. This simple step enhances the flavor of the chicken.
- 3.** Breading : Station: Set up a breading station with three shallow dishes: one for flour, one for beaten eggs, and one for breadcrumbs mixed with half of the Parmesan cheese.
- 4.** Bread the : Chicken: Dredge each chicken breast in flour, shaking off the excess. Dip it into the beaten eggs, then coat it with the breadcrumb mixture, pressing gently to adhere.
- 5.** Cook the : Chicken: In a large skillet, heat olive oil over medium heat. Add the breaded chicken breasts and cook for about 4-5 minutes on each side until golden brown. You may need to do this in batches.
- 6.** Add : Sauce and Cheese: Once the chicken is cooked, place it in a baking dish. Spoon marinara sauce over each piece and top with the remaining mozzarella and Parmesan cheese.
- 7.** Bake: Transfer the baking dish to the preheated oven and bake for 20-25 minutes, or until the cheese is bubbly and golden.
- 8.** Garnish and : Serve: Remove from the oven, garnish with fresh basil if desired, and serve hot!

### TIPS FOR SUCCESS

Use Fresh Ingredients: Fresh herbs and high-quality cheese can make a significant difference in flavor.

Make Ahead: You can prepare the chicken and bread it a day in advance.

Just bake it when you're ready to serve.

Experiment with Cheese: Try adding provolone or fontina cheese for a different flavor profile.

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

Original recipe: <https://chefmaniac.com/chicken-parmigiana-with-a-mozzarella-and-parmesan-crust/>