

Treasure Barrel

Best Chicken Parmesan Recipe - Crispy & Delicious

20 min Prep time	**30 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

For the Chicken

- [ ] 2 large boneless, skinless chicken breasts (about 1.5 lbs total), halved horizontally to make 4 cutlets
- [ ] 1/2 cup all-purpose flour
- [ ] 2 large eggs
- [ ] 1 cup panko breadcrumbs
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 tsp Italian seasoning
- [ ] 1/2 tsp garlic powder
- [ ] Salt and freshly ground black pepper to taste
- [ ] 1/4 cup olive oil, for frying

For Assembly

- [ ] 2 cups good-quality marinara sauce
- [ ] 8 oz fresh mozzarella cheese, thinly sliced or shredded
- [ ] 1/4 cup grated Parmesan cheese
- [ ] Fresh basil or parsley, for garnish

Instructions

1. First, let's get our chicken ready. Place the cutlets between two pieces of plastic wrap and gently pound them with a meat mallet or rolling pin until they are about a half-inch thick. This step is so important for tender, evenly cooked chicken. Season both sides generously with salt and pepper. Next, prepare your breading station with three shallow dishes. In the first, whisk together the flour, a pinch of salt, and pepper. In the second, beat the eggs until they're uniform. In the third, combine the panko breadcrumbs, 1/2 cup of Parmesan, Italian seasoning, and garlic powder. It's this little assembly line that makes the process feel so calm and collected.

2. Now for the coating. Working with one cutlet at a time, dredge it lightly in the flour mixture, shaking off any excess. Then, dip it into the beaten eggs, letting any extra drip back into the bowl. Finally, press it firmly into the breadcrumb mixture, ensuring it's completely and evenly coated on both sides. This is where you build that beautiful crust. As you finish each piece, set it aside on a clean plate. This systematic process is one of my favorite parts of making warm meals like this.

3. It's time to get that amazing crispy texture. Heat the olive oil in a large skillet over medium-high heat. You'll know it's ready when a breadcrumb sizzles immediately. Carefully place two chicken cutlets in the pan—don't overcrowd it!—and cook for about 2-3 minutes per side. You're looking for a deep, beautiful golden brown. This isn't about cooking the chicken all the way through, just creating that perfect crust. Once golden, transfer the cutlets to a wire rack to drain while you cook the remaining two.

4 Let's assemble this beauty. Preheat your oven to 400°F (200°C). Spread about a cup of marinara sauce in the bottom of a 9x13-inch baking dish. Arrange the crispy chicken cutlets in a single layer. Top each cutlet with a spoonful of the remaining marinara, followed by a generous layer of mozzarella and a final sprinkle of Parmesan. Bake for 15-20 minutes, or until the cheese is melted, bubbly, and just starting to get golden brown spots. Let it rest for a few minutes before garnishing with fresh basil. The aroma is just, wow, absolutely intoxicating.

Nutrition per serving

580 kcal	45 g	32 g	30 g
Calories	Protein	Carbs	Fat

Tips & notes

- Panko breadcrumbs are highly recommended for an extra-crispy texture, but regular fine breadcrumbs will also work beautifully if that's what you have on hand. Just be sure they are unseasoned so you can control the flavors.
- For the best results, use fresh mozzarella that you slice or shred yourself. The pre-shredded kind often has anti-caking agents that prevent it from melting as smoothly. The creamy, milky pull of fresh mozzarella is just divine.
- Don't skip pounding the chicken! It really is the secret to a tender, juicy result. It breaks down the muscle fibers and ensures that the thin cutlet cooks quickly without drying out, which is key for a delicate dish like this.