

Treasure Barrel

Crispy Chicken Parmesan (Restaurant Style)

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Chicken and Breading

- [ ] 4 boneless skinless chicken breasts (¢12 oz total)
- [ ] 1 tsp salt
- [ ] ½ tsp freshly ground black pepper
- [ ] ¾ cup all-purpose flour
- [ ] 2 large eggs
- [ ] cup milk
- [ ] 3 cups panko bread crumbs
- [ ] ½ cup grated Parmesan cheese (for coating)

Toppings and Frying

- [ ] ½ cup grated Parmesan cheese (for layering)
- [ ] 8 oz shredded mozzarella cheese
- [ ] 2 cups jarred marinara sauce
- [ ] 3 Tbsp olive oil (for frying)
- [ ] 1 Tbsp dried oregano (optional in sauce)
- [ ] Fresh basil leaves, for garnish

Instructions

1. First, let's get the chicken ready. Place those 4 boneless skinless chicken breasts between two sheets of plastic wrap or parchment. Gently pound them to an even ½-inch thickness using a meat mallet or rolling pin. I find this helps them cook evenly, so no one gets a raw center. Just pat them dry with paper towels when you're done.

2. Now, just give both sides a nice seasoning with the 1 tsp salt and ½ tsp freshly ground black pepper. Simple, but it makes all the difference.

3. Let's set up our stations. You'll want three shallow dishes: one with the ¾ cup all-purpose flour, a bowl with the 2 large eggs beaten together with the cup milk, and a final bowl where you'll blend the 3 cups panko bread crumbs with ½ cup grated Parmesan cheese (for coating).

4. Time for the breading. Coat each breast in flour first, shaking off the extra—we don't want it too thick. Then dip into the egg wash, letting the excess drip away, and finally press it firmly into that panko and Parmesan mixture. Make sure it's well-coated so it stays crispy.

5. Heat up 3 Tbsp olive oil in your skillet over medium-high heat. Wait until it's shimmering, but not smoking—oops, don't let it burn! Add the cutlets and cook for about 4-5 minutes per side until they are a beautiful golden brown and the internal thermometer reads 165°F (74°C).

6. Carefully move the cooked cutlets to a plate lined with paper towels. Let them drain for a moment so they don't get greasy.

7. Turn your oven's broiler on high. Place the cutlets on a broiler pan and spoon the 2 cups jarred marinara sauce evenly over each one. Sprinkle the ½ cup grated Parmesan cheese (for layering) over the sauce, then top it all off with the 8 oz shredded mozzarella cheese.

8. Pop them under the broiler for 2-3 minutes. Now, watch them closely! You want the cheese to be bubbly, golden, and just starting to brown before you pull them out.

9. For that final touch, garnish each cutlet with some fresh basil leaves and a little extra sprinkle of grated Parmesan. It looks just like a restaurant plate.

10. Serve them immediately over a bed of al dente spaghetti or maybe alongside a crisp green salad. Enjoy!

Nutrition per serving

620 kcal	42 g	38 g	34 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a wide ladle for the sauce to ensure full coverage for that restaurant-style finish.
- Patting the breaded chicken dry again before frying can lead to an even crispier crust.
- Thicker sauces prevent the breading from getting soggy under the cheese and marinara.