

Treasure Barrel

Easy Cheesy Chicken Parmesan Bake Recipe

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

Ingredients

For the Chicken

- [ ] 4 thin-cut boneless, skinless chicken breasts (about 1.5 lbs)
- [ ] 1 cup Italian-style breadcrumbs
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 teaspoon garlic powder
- [ ] 1 teaspoon dried oregano
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 2 large eggs
- [ ] 2 tablespoons olive oil

For the Bake

- [ ] 2 cups good-quality marinara sauce
- [ ] 1.5 cups shredded low-moisture mozzarella cheese
- [ ] 1/4 cup grated Parmesan cheese
- [ ] Fresh basil or parsley, for garnish (optional)

Instructions

1. First things first, let's get the oven ready. Preheat it to 400°F (200°C). Now, we'll set up our little breading station. Find two shallow dishes. In the first one, whisk together the eggs with a splash of water until they're uniform and light. In the second dish, combine your breadcrumbs, the 1/2 cup of Parmesan, garlic powder, oregano, salt, and pepper. I love using a fork to gently toss it all together, watching the little flecks of green and white distribute evenly. It’s such a simple, satisfying start to the process.

2. Now we'll give the chicken its cozy coat. Take one chicken cutlet at a time and dip it into the egg mixture, making sure it's fully coated, then let any excess gently drip back into the dish. We don't want it to be soggy! Immediately transfer it to the breadcrumb mixture. Use your dry hand to press the crumbs firmly onto both sides of the chicken. This helps the coating adhere beautifully during cooking. Set each coated cutlet aside on a clean plate. This part is a little messy, but so worth it for that lovely texture.

3. It's time for that lovely sizzle. Heat the olive oil in a large, oven-safe skillet over medium-high heat. When the oil is shimmering, carefully place the chicken in the pan in a single layer. You may need to do this in two batches to avoid overcrowding. Let the chicken cook for about 2-3 minutes per side, just until it's a beautiful golden brown. Remember, it doesn't need to be cooked through yet. The goal here is color and texture. Once browned, return all the chicken to the skillet.

4 This is where we bring it all together. Pour the marinara sauce around and slightly over the chicken in the skillet. Then, generously sprinkle the mozzarella and the remaining 1/4 cup of Parmesan over the top. Just cover everything in a blanket of cheesy goodness. Carefully transfer the skillet to your preheated oven and bake for 15-20 minutes. You'll know it's ready when the sauce is bubbling merrily and the cheese is completely melted and starting to get golden brown in spots. Let it rest for a few minutes before serving, and garnish with fresh basil if you're feeling fancy. It’s just divine.

Nutrition per serving

580 kcal	55 g	25 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't have an oven-safe skillet? No problem at all. Simply brown the chicken in a regular skillet, then transfer the browned chicken to a 9x13 inch baking dish. Pour the sauce over, top with cheese, and bake as directed. It works just as beautifully and ensures you can still make this wonderful dish.
- Feel free to play with the herbs! A little dried basil in the breadcrumb mixture is lovely, or you could add a pinch of red pepper flakes if you like a little bit of warmth. Cooking is about making things your own, so listen to what feels good to you and don't be afraid to experiment a little.
- For the best, meltiest cheese, I really recommend grating your own from a block. Pre-shredded cheeses are often coated in starches to prevent clumping, which can sometimes result in a slightly grainy texture when melted. Taking those extra two minutes to grate it yourself makes a noticeable difference in that final, glorious cheese pull.