

Treasure Barrel

Longhorn Steakhouse Parmesan Chicken Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Parmesan Chicken

- [ ] 4 thin-sliced boneless, skinless chicken breasts (about 1.5 lbs total)
- [ ] 1/2 cup all-purpose flour
- [ ] 2 large eggs
- [ ] 1 cup Panko breadcrumbs
- [ ] 3/4 cup freshly grated Parmesan cheese
- [ ] 1 teaspoon garlic powder
- [ ] 1 teaspoon dried parsley
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 4 tablespoons olive oil or avocado oil, for frying

For Garnish (Optional)

- [ ] Fresh parsley, chopped
- [ ] Lemon wedges

Instructions

1. First, let's create our little dredging station. It makes the whole process feel so calm and organized. You'll need three shallow dishes. In the first one, whisk together the flour, salt, and pepper. In the second, lightly beat the two eggs with a splash of water. In the final dish, combine the Panko breadcrumbs, that beautiful freshly grated Parmesan, garlic powder, and dried parsley. Give it a good mix with your fingers to make sure everything is evenly distributed. Pat your chicken breasts completely dry with a paper towel—this is the secret to a crust that sticks!

2. Now for the gentle coating process. Take one piece of chicken at a time and lightly dredge it in the flour mixture, shaking off any excess. Then, dip it into the egg wash, allowing the extra to drip back into the bowl. Finally, press it firmly into the Panko-Parmesan mixture, making sure it's generously coated on all sides. I like to pile the crumbs on top and really press them in. Set the coated chicken on a clean plate and repeat with the remaining pieces. Let them rest for a few minutes while you heat the oil; this helps the coating set.

3. It's time to cook. Warm the olive oil in a large skillet over medium-high heat. The oil should shimmer slightly when it's ready. Carefully place two pieces of chicken in the skillet, being sure not to overcrowd the pan. Let them cook for about 3-4 minutes per side, until the crust is a deep golden brown and the chicken is cooked through. The sizzle and the smell are just divine at this point. You're looking for that perfect, irresistible crunch. This recipe reminds me of quick comfort at its finest.

4. Once cooked, transfer the chicken to a wire rack to rest for a moment. This keeps the bottom from getting steamed and soggy. While the first batch rests, cook the remaining two chicken breasts. When you're ready to serve, plate the chicken immediately. I love to give it a final flourish with a sprinkle of fresh, chopped parsley and a wedge of lemon on the side for squeezing over. It’s a simple touch that adds a wonderful brightness. For more ideas, you can always browse for more recipes on the site.

Nutrition per serving

480 kcal	45 g	20 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- To make the chicken extra flavorful, you can brine it in a simple saltwater solution (1/4 cup salt to 4 cups water) for 30 minutes before you start. Just be sure to rinse and pat it very, very dry afterward.
- Feel free to customize the breadcrumb mixture. A pinch of red pepper flakes adds a gentle heat, while a teaspoon of Italian seasoning can add a lovely herbaceous note. This is your canvas, so feel free to paint!
- If you have any leftover breading mixture, don't throw it out! Toast it in a dry skillet until golden and sprinkle it over pasta or roasted vegetables for a delicious, crunchy topping. It's a wonderful no-waste tip.