



Crispy Sourdough Crusted Chicken

The Secret in the Crust

I love a good kitchen secret. This one is in the breadcrumbs. We use sourdough crumbs for this chicken. They give a wonderful tangy taste. It makes the crust extra special.

My grandson calls it my “magic chicken.” I still laugh at that. The secret is simple. It is all in the crunch. That first bite is pure joy. What is your favorite “secret” ingredient in your family?

A Little Story from My Kitchen

I learned to make this during a rainy week. My old sourdough loaf was too hard to eat. I did not want to waste it. So I turned it into crumbs.

I used those crumbs on some chicken. The result was a happy accident. The crust was so crispy and golden. It taught me a good lesson. Using what you have can lead to something wonderful. This matters because it turns a simple meal into a treasure.

Getting Your Chicken Just Right

Let us talk about the chicken breast. It is often too thick. You must slice it in half. This is a very important step.

Thinner pieces cook all the way through. The outside does not burn. The inside stays juicy. It makes everything perfect. Fun fact: A thinner piece of chicken cooks faster and more evenly. This matters for both safety and taste.

The Sizzle and The Dance

Heating the oil is like a prelude to a song. You wait for it to get just hot enough. Then you gently lay the chicken in. It should sizzle softly, not scream.

Listen to that sound. Doesn't that smell amazing? It means good things are coming. Watch the crust turn a golden brown. It is like the chicken is doing a little dance in the pan. Do you like a loud sizzle or a soft one?

Your Turn at the Stove

Now you have the recipe. It is your turn to try. Do not worry if it is not perfect the first time. Cooking is a journey, not a race.

The most important part is to enjoy it. Share it with someone you love. That is what makes a meal truly great. Will you be making this for a special weeknight or a weekend treat?



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Ingredients:

Ingredient		Amount	Notes
large chicken breasts	4		cut in half down middle
eggs	2		beaten
sourdough breadcrumbs	2 cups		
salt	2 teaspoons		
Italian herb blend	2 teaspoons		optional
lard	Enough to cover 3/4 inch of a pan		for frying



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Oh, this recipe takes me back. My grandson Leo calls this my magic chicken. It is not magic, of course. It is just a little crispy, a little tangy, and very delicious. The secret is in the sourdough breadcrumbs. They give it such a nice crunch. Does not that sound wonderful?

See also [Creamy Chicken Enchilada Recipe](#)

Let us get our hands busy. First, we need to get our oil ready. Pour enough lard into your big pot to cover the bottom. You want it about three-quarters of an inch deep. Turn the heat to medium. We want the oil to get nice and hot, around 350 degrees. (My hard-learned tip: If you do not have a thermometer, drop in a tiny breadcrumb. If it sizzles right away, you are good to go!)

Step 1: Grab two shallow bowls. In one, mix your sourdough crumbs, salt, and those lovely Italian herbs. In the other bowl, crack your two eggs. Give them a good whisk until they are all one color. I still laugh at how I used to get eggshell in there. It happens to everyone!

Step 2: Now for the chicken. Pat it dry with a kitchen towel. This helps the egg stick. Then, carefully slice each breast in half. This makes them thinner. They will cook through perfectly. The crust will not burn waiting for the inside to cook. See the logic?

Step 3: Time for the fun part! Dip each piece of chicken in the egg. Make sure it is fully coated. Then, press it into the breadcrumbs. Cover every bit. I like to give it a little pat. This makes a wonderful, crunchy jacket for the chicken. What is your favorite part of breading food? Share below!

Step 4: Gently lay your chicken in the hot oil. Listen to that gentle sizzle! Cook

it for about 5 minutes. Then, flip it over. Cook for another 5 minutes. You are looking for a gorgeous, golden-brown crust. The inside should be cooked to 165 degrees. Does not that smell amazing?

Step 5: Lift the chicken out and let it rest. Place it on a wire rack or a paper towel. This lets any extra oil drip away. Then it is time to eat. I hope your family loves it as much as mine does.

Cook Time: 10-15 minutes

Total Time: 25-30 minutes

Yield: 4 servings

Category: Dinner, Main Course

Three Tasty Twists to Try

This recipe is like a good friend. It is happy to change things up. You can make it new every time. Here are a few ideas I love to play with.

See also [Sun Dried Tomato Stuffed Chicken Breast Recipe](#)

Zesty Lemon Pepper. Skip the Italian herbs. Use one tablespoon of lemon pepper in the breadcrumbs. It is so bright and fresh.

Parmesan Crisp. Mix half a cup of grated Parmesan cheese into your breadcrumbs. It makes the crust extra savory and cheesy.

A Little Spicy Kick. Add a teaspoon of paprika or a pinch of cayenne pepper to the crumb mix. It gives it a lovely warmth.

Which one would you try first? Comment below!

My Favorite Ways to Serve It

Now, what to serve with this golden chicken? I have a few favorite pairings. They always make the meal feel extra special. A simple green salad with a light vinaigrette is perfect. It cuts through the richness. Buttered noodles are another cozy choice. My grandkids love that.

For a drink, a cold glass of apple cider is wonderful. The sweetness dances with the savory chicken. For the grown-ups, a crisp Chardonnay pairs beautifully. It is a lovely treat at the end of the day. Which would you choose tonight?



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Keeping Your Crispy Chicken Perfect

Let's talk about keeping your chicken tasty for later. After it cools, store it in the fridge for up to three days. You can also freeze it for a month. Just wrap each piece tightly.

To reheat, use your oven. It keeps the crust crispy. I once used a microwave and got soggy chicken. It was a sad lunch for me.

This recipe is great for batch cooking. Make a big batch on Sunday. You will have easy dinners all week. This saves you time and energy.

That is why planning ahead matters. It makes busy nights so much simpler. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Problems

Sometimes the breading falls off. Make sure you pat the chicken very dry first. A wet chicken will not hold its coat. I remember when my first piece lost all its crumbs.

Your crust might burn before the chicken cooks. This means your oil is too hot. Use a thermometer to check the temperature. This matters for a golden crust and juicy meat.

The chicken could be dry inside. Do not cook it for too long. Use a meat thermometer to check for 165 degrees. Getting it right builds your cooking confidence.

Which of these problems have you run into before?

Your Quick Questions Answered

Q: Can I make this gluten-free?

A: Yes. Just use your favorite gluten-free breadcrumbs instead.

Q: Can I make it ahead?

A: You can coat the chicken hours before. Keep it in the fridge until frying.

See also Apple Cheesecake with Caramel Sauce

Q: What if I don't have sourdough crumbs?

A: Any plain breadcrumbs will work. Panko crumbs give a great crunch too.

Q: Can I double the recipe?

A: Absolutely. Just use a bigger pot and work in batches.

Q: Are the herbs important?

A: They add lovely flavor, but you can skip them. Which tip will you try first?

A Final Word From My Kitchen

I hope you love this crispy chicken. It always reminds me of family suppers. My grandkids gobble it up every time.

Fun fact: Sourdough breadcrumbs add a little tangy flavor that's simply wonderful.

I would love to see your creation. Have you tried this recipe? Tag us on Pinterest! Sharing food brings us all together.

Happy cooking!
—Elowen Thorn.

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Crispy Sourdough Crusted Chicken

Author: Elowen Thorn

Cooking Method: [Stovetop Frying](#)

Cuisine: [American](#)



Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**



Prep time: **15 minutes**

Cook time: **10 minutes**

Rest time:



Total time: **25 minutes**



Crispy Sourdough Crusted Chicken | 25

Servings: **4 servings**



Crispy Sourdough Crusted Chicken | 26

Calories:**337 kcal**

Best Season:**Summer**

Description

Experience the perfect crunch with this Crispy Sourdough Crusted Chicken,

featuring a golden, herbed sourdough coating and juicy, tender chicken.

Ingredients

- ☐ 4 large chicken breasts, cut in half down middle
- ☐ 2 eggs, beaten
- ☐ 2 cups sourdough breadcrumbs
- ☐ 2 teaspoons salt
- ☐ 2 teaspoons Italian herb blend, optional
- ☐ Enough lard to cover 3/4 inch of a pan

Instructions

1. Add enough lard or oil to a pot or dutch oven for it to come up about 3/4 inch. Heat over medium heat. You want the oil to be 350 degrees F for frying.
2. To a plate or shallow bowl, whisk together bread crumbs, salt, pepper, and herbs.
3. Whisk together eggs in a separate shallow bowl.
4. Pat chicken dry with a clean kitchen towel or paper towel. Slice the chicken in half. The thinner chicken will ensure it gets cooked all the way through while keeping the breading from getting too brown.
5. Dip chicken pieces into the egg mixture and evenly coat both sides and then dip in the bread crumbs.
6. Place chicken into the hot oil and cook for about 5 minutes. Turn to the other side and cook another 5 minutes or until the crust is golden brown and the internal temperature is 165 degrees. Cooking time will vary depending on the size and thickness of the piece of chicken.
7. Transfer to a wire rack or a paper towel-lined baking sheet to remove excess oil.
8. Enjoy.

Notes

Ensure oil is at the correct temperature for frying to achieve a crispy, non-greasy crust. Use a meat thermometer to check the chicken is cooked to 165°F.

Keywords: Chicken, Sourdough, Fried, Crusted, Dinner