



Longhorn Parmesan Crusted Chicken



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Introduction

Longhorn Parmesan Crusted Chicken is a delectable dish that marries the savory essence of parmesan cheese with the tender juiciness of chicken. This popular restaurant-style meal can easily become a family favorite at home. With a crumbly golden crust and a flavorful interior, it offers a satisfying dining experience that is both hearty and delicious. Enjoy it on its own or serve it alongside your favorite sides for a complete meal.

Detailed Ingredients with measures

- Chicken breasts (4 pieces, boneless and skinless)
- Parmesan cheese (1 cup, grated)
- Bread crumbs (1 cup)
- Garlic powder (1 teaspoon)
- Paprika (1 teaspoon)
- Black pepper ($\frac{1}{2}$ teaspoon)
- Salt ($\frac{1}{2}$ teaspoon)
- Olive oil ($\frac{1}{4}$ cup)
- Fresh parsley (2 tablespoons, chopped, for garnish)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: Serves 4



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 400°F (200°C) to ensure it's ready for baking the chicken.

Prepare the Chicken

Take 2 boneless, skinless chicken breasts and ensure they are pounded to an even thickness for uniform cooking.

Coat the Chicken

In a shallow bowl, combine 1 cup of grated Parmesan cheese, 1 cup of panko breadcrumbs, and your choice of seasonings. Dip each chicken breast in the mixture, pressing firmly to ensure an even coating.

Prepare the Baking Dish

Lightly grease a baking dish with cooking spray or olive oil to prevent the chicken from sticking.

Bake the Chicken

Place the coated chicken breasts in the prepared baking dish and bake in the preheated oven for 20-25 minutes, or until the chicken is cooked through and the coating is golden brown.

See also Cheese Cake

Rest and Serve

Once baked, allow the chicken to rest for a few minutes before serving.

Notes

Storage Tips

Leftover Parmesan crusted chicken can be stored in an airtight container in the refrigerator for up to 3 days.

Serving Suggestions

This dish pairs well with a side of steamed vegetables or a fresh salad for a complete meal.

Flavor Variations

Feel free to add herbs and spices such as garlic powder, Italian seasoning, or paprika to the breadcrumb mixture for additional flavor.



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Cook techniques

Brining

Brining the chicken helps to infuse moisture and flavor, ensuring a juicy final dish.

Pounding the Chicken

Pounding the chicken to an even thickness promotes uniform cooking and tenderness.

Coating with Parmesan and Breadcrumbs

The mixture of Parmesan cheese and breadcrumbs creates a flavorful and crispy crust when baked.

Baking

Baking the chicken rather than frying it allows for a healthier preparation while still achieving a crispy exterior.

Resting the Chicken

Allowing the chicken to rest after baking helps to redistribute the juices, resulting in a more flavorful bite.

FAQ

Can I use chicken thighs instead of chicken breasts?

Yes, chicken thighs can be used, but adjust the cooking time as they may take longer to cook through.

What can I substitute for Parmesan cheese?

You can use Pecorino Romano or a vegan Parmesan alternative if desired.

How do I know when the chicken is cooked through?

The chicken should reach an internal temperature of 165°F (75°C) to be considered safe to eat.

Can I prepare this dish in advance?

Yes, you can prepare the chicken and coating ahead of time, but it's best to bake it right before serving for optimal crispiness.

See also [Apple Pear Quinoa Crisp](#)

What side dishes pair well with Parmesan crusted chicken?

This dish pairs well with roasted vegetables, a fresh salad, or mashed potatoes.



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Conclusion

The Longhorn Parmesan Crusted Chicken is a delicious and satisfying dish that combines a crispy Parmesan crust with tender chicken. Its rich flavors and satisfying texture make it a favorite among chicken recipes, perfect for a family dinner or special occasion. With its simple preparation and delightful taste, this dish is sure to impress anyone at your table.

More recipes suggestions and combination

Garlic Butter Shrimp Pasta

This dish features succulent shrimp sautéed in garlic butter, served over pasta for a luxurious and quick meal that pairs well with the Parmesan crusted chicken.

Lemon Herb Roasted Vegetables

A delightful mix of seasonal vegetables roasted with lemon and herbs makes for a fresh and colorful side that complements the richness of the chicken.

Classic Caesar Salad

This timeless salad with crisp romaine, homemade croutons, and creamy Caesar dressing provides a refreshing contrast to the hearty chicken dish.

Mashed Potatoes with Roasted Garlic

Creamy, buttery mashed potatoes infused with roasted garlic are a comforting side that goes perfectly with the flavorful chicken.

Mushroom Risotto

A creamy risotto with earthy mushrooms adds a sophisticated touch to your meal and pairs nicely with the Parmesan crusted chicken.



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