

Easy crispy chicken parmesan

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This easy crispy Chicken parmesan, is the perfect recipe when your craving classic Italian, but need it to be easy and quick.

Crispy, golden chicken, tangy marinara, and gooey melted cheese—it's the kind of dish that never goes out of style. But what if you could get all that Italian comfort *without* spending all evening in the kitchen? This version keeps things simple but delivers big on flavor. The secret? I use *equal parts grated cheese and breadcrumbs* to coat the chicken before frying it to golden perfection. That cheesy crust gets irresistibly crisp and flavorful, adding an extra layer of richness to every bite.

After a quick pan-fry, the chicken is topped with sauce and more cheese, then baked just until everything is bubbling and beautifully melted. It's the best of both worlds: that classic fried texture with a shortcut finish in the oven that brings it all together.

Quick enough for a weeknight, special enough for Sunday dinner—this extra cheesy Chicken Parmesan is the kind of recipe that earns a spot in your regular rotation.

Things to know about this Easy crispy chicken parmesan recipe

- **Pound the chicken thin** for even cooking and maximum crispiness. Thinner cutlets cook faster and more evenly, helping you avoid dry chicken.

- **Use a mix of breadcrumbs and Parmesan** for a flavorful, golden crust. Italian-seasoned breadcrumbs work great, but feel free to add extra herbs like oregano or basil.
- **Fry until golden, then finish in the oven.** Pan-frying gives the chicken its signature crunch, while baking it with sauce and cheese melts everything together perfectly without getting soggy.
- **Don't drown it in sauce.** A light spoonful of marinara keeps the crust crispy while adding just the right amount of flavor.
- **Fresh mozzarella and basil are game changers.** They bring that homemade Italian touch that makes this dish feel special and restaurant-worthy.
- **Make it a complete meal :** Serve it along side freshly cooked spaghetti for a meal everyone will love. If you like easy Italian inspired recipes try one my other personal favorites Quick and easy shrimp scampi spaghetti an delicious recipe ready in less than 30 minutes.

Ready to make this Easy Crispy Chicken Parmesan tonight?
Give it a try and let me know how it turns out in the comments! Don't forget to save this recipe for later and share it with someone who loves Italian comfort food!

Ingredients

Servings: 4

Prep Time: 25 minutes

Cook Time: 20 minutes

Total Time: 45 minutes

4 cups my easy marinara sauce

4 skinless, boneless chicken breast

2 cups seasoned Italian bread crumbs

1 Tablespoon chopped Italian parsley

2 cups Parmesan cheese

1 cup shredded mozzarella

Salt and pepper to taste

1 cup olive oil for frying

Instructions

Make the bread coating:

In a shallow bowl, whisk together 1 egg and 2 tablespoons of milk until well combined.

In another bowl, mix $\frac{1}{2}$ cup breadcrumbs with $\frac{1}{4}$ cup grated Parmesan and 2 tablespoons chopped Italian parsley.

Prepare the chicken:

Pound 2–3 boneless, skinless chicken breasts until thin and even. Season both sides with salt and pepper.

Dip each piece first in the egg mixture, then coat thoroughly in the breadcrumb mixture.

Pan-fry the chicken:

Heat oil in a large skillet over medium-high heat. Fry the chicken in batches for 2–3 minutes per side, or until golden brown.

Transfer to a paper towel-lined plate to drain.

Assemble the dish:

Preheat oven to 375°F (190°C).

Spread 1 cup of marinara sauce on the bottom of a 9×13-inch casserole dish.

Place the fried chicken on top. Cover with another cup of marinara and sprinkle with the remaining $\frac{1}{4}$ cup of Parmesan.

Bake:

Cover with foil and bake for 20 minutes. Remove the foil, top with 1 cup of shredded mozzarella, and bake uncovered for another 10 minutes, or until the cheese is bubbly and golden.

Finish and serve:

Sprinkle with more Parmesan and fresh parsley if desired. Serve hot. ENJOY!!!!