

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!!!!

Easy Chicken Meatballs

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These chicken meatballs are the very best meatballs ever, the healthier version of everyone's favorite.

Ground chicken breast, seasoned with rich traditional Italian flavors, so good you'll want to make them often.

Think pasta and meatballs, meatball sandwiches or just a bowl of meatballs with sour dough bread to sop up the homemade marinara sauce.

Chicken meatballs can be used in many different ways and frozen for ready made meals for busy weeknight dinners, or unexpected company is coming.

It's not often you find a meal everyone will love, when you do it's a win-win.

While the Italian meatball may not rival in popularity in the same way as the American hamburger, it still has a big following across the nation. I know they're popular in my house

The Definition Of Meatballs

The definition of meatballs is ground meat that is shaped into a ball. In Italian meatballs they are made from beef or veal and either fried or baked before finishing the cooking process in marinara sauce. We had this meal twice a week when I was growing up, on Thursday and Sunday.

I still make the same meal for my family at least once a week using ground chicken. These chicken meatballs are a healthier version of the classic without losing

any of the authentic Italian flavors. I made them even healthier by baking them in my Cuisinart air fryer

A few tips

Don't over mix the meat mix only until well blended,

if your hand are damp it makes it easier to roll

Pre portion the meat before forming into meatballs

Don't overcook bake total cooking time is 30 minutes 10 minutes in the oven and 20 minutes in the marinara sauce

If you make these chicken meatballs please leave me a comment and don't forget to tag me on Instagram...That's my favorite part hearing from you !!! If you love meatballs try my Baked vegetarian zucchini meatballs for a delicious vegetarian option or the classic .Meatball Sunday sauce

Ingredients

- 1 lbs. ground chicken breast

- 1 cup Italian seasoned bread crumbs
- 1 cup grated parmesan cheese
- 2 Tablespoons each chopped garlic and Italian parsley
- 1 egg
- 2 tablespoons milk
- salt and pepper to taste

Instructions

1. Turn oven to 375 degrees
2. Mix all ingredients except the ground chicken well
3. Add the ground chicken mixing until well blended don't over mix
4. With damp hands roll into golf size balls
5. bake in a preheated oven 10 minutes
6. Transfer to prepared marinara
7. Simmer 20 covered 20 minutes
8. ENJOY!!!!

Creamy Chicken Broccoli and spinach pasta

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Looking for a quick and easy pasta dinner? This Creamy Chicken Broccoli and Spinach Pasta is your answer!

Ready in under 30 minutes, it's the perfect weeknight meal when you're short on time but craving something comforting and

full of Italian flavor. Tender chicken, crisp-tender broccoli, fresh spinach, and a touch of tomato come together in a light garlic cream sauce that tastes like it came from your favorite Italian restaurant. This easy pasta recipe is sure to become a go-to family favorite!

Things to know about this Creamy Chicken Broccoli and spinach Fettuccini

One: when your cooking the chicken for this Creamy Chicken Broccoli Fettuccini don't overcook it, and be sure the saute pan is big enough to brown the chicken . Okay I know that was two. Next, always under cook the pasta just a bit this allows for the reheat. And finally always save some pasta water, this step is easily missed. And let me tell you, the pasta water with all it's starch is a magical ingredient that thickens the sauce and adds more flavor. I always save more than I need just in case.

Get in the habit of always saving some of the pasta water if your boiling pasta!!

Oh one more thing be sure to deglaze the saute pan. That's another important step, there's a lot of flavor in the bottom of the saute pan be sure to scrape all those brown bits up using a large spoon

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram. Hearing from you is my favorite part!!!

Ingredients

- 1/2 lb. fettuccini
- 2 boneless skinless chicken breast cut in medium chunks

- 1 lb. broccoli flowerets
- 2 cups diced tomatoes
- 2 cups chopped spinach
- 2 Tablespoons each butter and extra virgin olive oil
- 1/2 cup chopped onion
- 1 Tablespoon minced garlic
- 2 Tablespoons chopped Italian parsley
- 1/2 cup white wine
- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- 1 cup parmesan
- Salt and pepper to taste

Instructions

1. Cook the pasta according to package directions adding the broccoli the last 3 minutes. And reserve two cups of the pasta water before draining
2. Salt and pepper chicken chunks
3. In a large saute pan cook over medium high heat in the olive oil and butter cook the Chicken until golden brown and cooked through about 5-7 minutes remove and set aside
4. In the same pan add the tomatoes, garlic and onion cook until the tomatoes burst and the garlic and onion are tender and just beginning to brown
5. Deglaze the pan with white wine scraping up all the brown bits at the bottom simmer a few minutes
6. Add the chicken stock, cream, and reserved pasta water simmer 10 minutes or until sauce thickens. then add in the parmesan cheese
7. Return the chicken to the pan add the chopped spinach, broccoli and drained fettuccini cook for 1-2 minutes to combine the flavors and the spinach is wilted
8. Sprinkle with Italian parsley and additional parmesan cheese. ENJOY!!!