

Crispy Parmesan Chicken with Garlic Sauce



Ingredients:

2 boneless, skinless chicken breasts (about 1 lb)
1 cup panko breadcrumbs
1/2 cup grated Parmesan cheese
2 cloves fresh garlic, minced
2 tbsp olive oil
1 tsp Italian seasoning
Zest of 1 lemon
Salt and pepper to taste
1/2 cup heavy cream
2 tbsp butter

Instructions:

- 1** Preheat the oven to 400°F (200°C).
In a bowl, mix panko breadcrumbs, Parmesan cheese, Italian seasoning, salt, and pepper.
- 2** Dip each chicken breast in olive oil, then coat with the breadcrumb mixture.
- 3** Place the coated chicken on a lined baking sheet and bake for 25-30 minutes until golden brown.
- 4** Meanwhile, melt butter in a saucepan over medium heat. Sauté minced garlic for about one minute.
- 5** Stir in heavy cream and lemon zest; simmer gently until combined.
- 6** Serve the crispy chicken drizzled with rich garlic sauce.