



Crispy Chicken with Creamy Dijon Sauce

Ingredients:

4 boneless, skinless chicken breasts
1/2 cup breadcrumbs (Panko for extra crispiness)
1/4 cup grated Parmesan cheese
Salt and black pepper, to taste
1 egg, beaten
2 tbsp olive oil

For the Creamy Dijon Sauce:

1/2 cup chicken broth
1/2 cup heavy cream
2 tbsp Dijon mustard
1 tbsp butter
1 tsp lemon juice
Salt and black pepper, to taste
Fresh parsley, chopped for garnish

Preparation:

Season the chicken breasts with salt and pepper. Mix breadcrumbs and Parmesan cheese in a shallow bowl. Beat the egg in another bowl.

Cooking:

Dip each chicken breast in the beaten egg, then coat with the breadcrumb mixture. Heat olive oil in a skillet over medium heat and cook the chicken for 4-5 minutes per side until golden brown and cooked through. Remove from skillet and set aside.

Make the Creamy Dijon Sauce in the same skillet by melting butter, adding chicken broth, and bringing it to a simmer. Stir in heavy cream, Dijon mustard, and lemon juice. Cook for 2-3 minutes until thickened, seasoning with salt and pepper.

Final touches:

Slice the chicken and drizzle the Dijon sauce over it. Garnish with fresh parsley.

Serving:

Serve with your favorite sides and enjoy this delightful dish!

What's your favorite way to enjoy crispy chicken?

Prep Time: 10 mins | Total Time: 25 mins | Servings: 4