

CopyCat Bonefish Grill Herb Parmesan Crusted Chicken Breast

Ingredients

4 boneless, skinless chicken breasts
1/2 cup of panko breadcrumbs
1/2 cup of grated Parmesan cheese
2 tbsp of chopped fresh parsley
1 tbsp of chopped fresh basil
1 tbsp of chopped fresh thyme
1/4 tsp of garlic powder
1/4 tsp of onion powder
Salt and pepper to taste
1/4 cup of olive oil

Directions

Preheat oven to 425°F.

In a bowl, combine panko breadcrumbs, Parmesan cheese, parsley, basil, thyme, garlic powder, onion powder, salt, and pepper.

Season chicken breasts with salt and pepper.

Coat each chicken breast in the breadcrumb mixture until fully covered.

In a large oven-safe skillet, heat olive oil over medium-high heat.

Add chicken breasts to skillet and cook for 3-4 minutes on each side or until golden brown.

Transfer skillet to the preheated oven and bake for 8-10

minutes or until chicken is fully cooked.

Serve and enjoy!