

CopyCat Longhorn Steakhouse Parmesan Crusted Chicken

Ingredients

4 skinless/boneless chicken breasts
Salt/Pepper, to taste
3 Tablespoons vegetable oil

Marinade: (Shortcut- Use Italian Salad Dressing)

1/3 cup olive oil
1/3 cup ranch dressing
2 tablespoon Worcestershire sauce
1 teaspoon Distilled white vinegar
1 teaspoon lemon juice
1 tablespoon minced garlic
1/2 teaspoon pepper

Parmesan Crust:

1/2 cup Parmesan cheese, chopped into bits
1/2 cup Provolone cheese, chopped into bits
6 Tablespoons Buttermilk Ranch salad dressing, regular Ranch is fine as well
4 Tablespoons melted butter
3/4 cup panko breadcrumbs
2 teaspoons garlic powder

Directions

Whisk all marinade ingredients together until well-combined and uniform in consistency.

Place the chicken in a gallon freezer bag, remove the air, and seal. Use a meat tenderizer to pound it to about 1/2 inch thick. Note: It will plump up more when cooked.

Sprinkle each side of the chicken lightly with salt and pepper

if desired.

Place the chicken in a new freezer bag and add the marinade. Seal out the air and refrigerate for a minimum of 30 minutes, or overnight.

Heat 2-3 Tbsp. vegetable oil in a skillet over medium-high heat. (A cast iron skillet will provide the best sear.)

Sear the chicken on each side for 4-5 minutes. Once each side is a nice, golden brown and the middle is cooked, transfer the chicken to a clean skillet or baking sheet and tent with foil to keep it warm while you prepare the Parmesan crust.

Preheat the oven to a low broil. (450° F.)

Combine Parmesan, Provolone, and Ranch dressing. Stir to combine and microwave in 15 seconds increments, stirring in between, until melted. Add to the top of the chicken.

Broil for 3 minutes, until cheese begins to brown slightly.

Combine the melted butter, garlic powder, and panko breadcrumbs. Add it to the top of the chicken.

Broil 1 more minute, until the breadcrumbs begin to brown° slightly.