Delight in crispy, tender Air Fryer Parmesan Crusted Chicken featuring juicy chicken breasts, tangy mayonnaise, aromatic garlic, crunchy Panko breadcrumbs, and rich Parmesan cheese—all ready in a swift 20 minutes.
Course: Main Course
Cuisine: American
Prep Time: 10minutes minutes
Cook Time: 10minutes minutes
Total Time: 20minutes minutes
Servings: 2

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Ingredients

- ☐▢2 large chicken breasts halved to reduce thickness
- ☐▢5 tablespoons of mayonnaise
- ☐▢1/2 teaspoon of garlic minced
- ☐▢3/4 cup of Panko breadcrumbs
- ☐▢1/4 cup of Parmesan cheese finely shredded
- ☐▢A pinch of salt and freshly ground black pepper

Instructions

- Prepare the Coating Mixtures: In a suitable bowl, combine the Panko breadcrumbs, shredded Parmesan cheese, and a pinch of salt and pepper. In a separate bowl, thoroughly mix the mayonnaise with the minced garlic.
- Prepare the Chicken: Rinse the chicken breasts and pat them dry with paper towels to remove excess moisture. This step ensures the coatings will adhere properly.
- Apply Coatings: Brush each chicken piece liberally with the garlic-infused mayonnaise. Subsequently, dredge in the breadcrumb mixture, pressing gently to ensure the coating

adheres evenly.

- Preheat the Air Fryer: Set the air fryer to preheat at 400 degrees Fahrenheit for 5 minutes. During this time, lightly spray the inside of the air fryer basket with olive oil.
- Cook the Chicken: Place the coated chicken pieces in the air fryer basket, ensuring they are not touching to allow for even airflow and cooking. Air fry the chicken for approximately 6-7 minutes on each side, or until the chicken is golden brown and cooked through. The internal temperature should reach 165 degrees Fahrenheit in the thickest part of the breast.