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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- □□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.