



Simple Chicken Mayo with Parmesan and Bread Crumbs

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

This chicken breast recipe with mayonnaise Parmesan cheese bread crumbs and herbs is a true tried and tested recipe I remember seeing an ad on TV about cooking with mayonnaise and decided to give it a shot I've made it with just the mayonnaise on top and it really locks the moisture into the chicken The bread crumbs and cheese are a must for me they complement each other very well

Ingredients

- - 2 skinless
- boneless chicken breasts - 2 ½ tablespoons grated Parmesan cheese - 2 tablespoons mayonnaise
- or more to taste - 2 tablespoons bread crumbs
- or more to taste - 1 ½ teaspoons herbes de Provence

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Place chicken breasts in a baking pan. Mix Parmesan cheese and mayonnaise together in a bowl until well combined; spread evenly over chicken breasts. Coat with bread crumbs and sprinkle with herbes de Provence. Bake in the preheated oven until chicken breasts are no longer pink in the center and the juices run clear
2. 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).