

Chicken Francese

Tender chicken breast is coated in parmesan cheese and fried to golden perfection in a buttery lemon sauce in this **Chicken Francese** recipe. You can make this restaurant favorite at home in under half an hour!



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PREP TIME

10 mins

COOK TIME

15 mins

TOTAL TIME

25 mins



COURSE

Main Course

CUISINE

Italian American



SERVINGS

4

Cook Mode Prevent your screen from going dark

INGREDIENTS

- 2 chicken breasts
- 1 tablespoon olive oil
- 1/2 teaspoon garlic powder
- Salt & pepper to taste
- 1/4 cup flour for dredging
- 2 eggs
- 1 cup freshly grated parmesan cheese*
- 1 (10 fluid ounce) can chicken broth
- 2 tablespoons lemon juice and zest of 1 lemon
- 3 tablespoons butter
- 1 tablespoons fresh parsley chopped

INSTRUCTIONS

1. Slice chicken breasts in half lengthwise so you have four thinner cutlets. Sprinkle both sides of the chicken with the salt & pepper and garlic powder.
2. Prepare 3 bowls - one with the flour, one with the egg (whisk it), and the third with the parmesan.
3. Add the olive oil to a skillet on medium-high heat. One by one, coat each piece of chicken with the flour, then the egg, then the parmesan, and add each piece to the skillet. Cook each piece for 3-4 minutes per side or until the crust is golden (the chicken may stick a little so I gently/slowly lift it up using tongs). Remove the chicken from the pan and set it aside.
4. Add the chicken broth and lemon juice + zest to the pan and simmer it for a couple of minutes, scraping up the brown bits.
5. Add the butter, and once it melts, add the chicken back in the pan. Cook for another 4-5 minutes or until the sauce is slightly reduced and the chicken is cooked through (you may need to turn the heat down a bit). Season with extra salt & pepper if needed, and sprinkle the parsley on top.

NOTES

- If your chicken breasts are particularly thick, I suggest increasing the parmesan to 1.5 cups.
- Here's a shameless plug for the [awesome lemon zester](#) I used to make this recipe. 😊