

Choco Fever Dream

Crockpot Chicken Parmesan – Easy Recipe

15 min Prep time	**4 h** Cook time	**4 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 4 boneless, skinless chicken breasts
- [ ] 1 cup seasoned panko breadcrumbs
- [ ] 1 cup shredded mozzarella cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 2 cups marinara sauce
- [ ] 2 tbsp olive oil
- [ ] 1 tsp garlic powder
- [ ] Juice of ½ lemon
- [ ] Fresh basil leaves for garnish

Instructions

1. Pat the chicken dry, then coat each piece in olive oil, dust with garlic powder, and press into the seasoned panko breadcrumbs.
2. Place the breaded chicken in the crockpot, pour the marinara sauce over the top, and drizzle with lemon juice.
3. Cover and cook on low for 4 hours, or until the chicken reaches an internal temperature of 165°F.
4. About 15 minutes before serving, sprinkle mozzarella and Parmesan over the chicken, then replace the lid to let the cheese melt.
5. Garnish with fresh basil, serve over cooked pasta, and enjoy the comforting, cheesy goodness.

Nutrition per serving

420 kcal	35 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier kick, stir in a pinch of red-pepper flakes with the sauce.
- For a richer flavor, use a splash of heavy cream in the marinara before cooking.
- Avoid lifting the lid too often; it can add extra cooking time.