

Crispy Cheesy Fried Chicken Delight

Indulge in this decadent dish featuring golden fried chicken, generously slathered in a velvety cheese sauce and topped with a crunchy cheese layer for an irresistible texture and flavor combination.



45 min

Total time

medium

Difficulty

800

kcal / serving

Nutrition per serving (estimated)

Protein 45 g



Carbs 32 g



Fat 54 g



Fiber 1 g · Sugar 4 g · Sodium 1250 mg

Ingredients

- 1 chicken breast (boneless, skinless)
- 1/2 cup buttermilk
- 1/2 cup all-purpose flour
- 1/4 tsp paprika
- Salt and pepper to taste
- 1/2 cup shredded cheddar cheese
- 1/4 cup cream cheese
- 1 tbsp butter
- 1/4 tsp garlic powder
- 1/4 cup grated parmesan cheese
- Oil for frying

Substitutions

Buttermilk – Plain yogurt thinned with a little milk to a pourable consistency

Cheddar cheese – Monterey Jack, which melts smoothly in the sauce

Parmesan cheese – Pecorino Romano, finely grated

Steps

- 1 Marinate the chicken breast in buttermilk for at least 30 minutes.
- 2 In a shallow bowl, mix flour, paprika, salt, and pepper.
- 3 Heat oil in a frying pan over medium-high heat.
- 4 Dredge the marinated chicken in the seasoned flour and fry until golden brown (about 5-7 minutes per side). Remove and drain on paper towels.
- 5 In a small saucepan, melt butter and add cream cheese, stirring until smooth. Slowly add shredded cheddar cheese, stirring continuously until melted and creamy. Sprinkle in garlic powder and mix well.
- 6 Pour the cheese sauce over the fried chicken, ensuring it's well-coated.
- 7 Sprinkle grated parmesan cheese on top and place under the broiler for about 2 minutes, or until the cheese is bubbly and crispy.
- 8 Serve immediately and enjoy your Crispy Cheesy Fried Chicken Delight!

Chef's tips

- Let excess buttermilk drip off before coating; a wet, heavy flour layer is more likely to turn gummy than crisp.
- A crowded pan can cool the oil and leave the coating greasy; fry in batches if needed.
- The parmesan topping should look blistered and crisp at the edges; watch closely because it can darken quickly.

Drink pairing

A crisp pilsner

Its clean, lightly bitter finish balances the rich cheese sauce and fried coating.

0% option: Sparkling water with lemon

Storage

Refrigerate leftovers within 2 hours in a covered container and keep for 3-4 days. Reheat until steaming hot; the coating may soften in storage.

Frequently asked questions

How can I tell when the chicken is cooked through?

Cut into the thickest part: it should be opaque throughout with no pink center, and the juices should run clear.

Can I prepare any part ahead?

You can grate the cheeses and measure the sauce ingredients ahead. For the crispest coating, fry and assemble close to serving.

Why did my cheese sauce turn grainy?

Excessive heat can make melted cheese separate. Keep the sauce gentle and stir until smooth rather than letting it bubble vigorously.