Buttered Chicken

A simple skillet chicken dish finished with garlic, lemon and buttery pan juices.

PREP	COOK	ADDITIONAL	TOTAL	YIELD	LEVEL
10 min	30 min	5 min	45 min	4 servings	Easy



Ingredients

Measured for 4 servings

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 2 tbsp (28 g) butter
- 3/4 tsp (4 g) salt
- 1/4 cup (60 ml) plain unsalted chicken broth
- 2 garlic cloves (6 g), minced
- 1 tbsp (15 ml) lemon juice
- 1 tbsp (4 g) chopped parsley

FOOD-SAFETY CHECK

Check the thickest chicken piece with a food thermometer; it must reach 165°F (74°C). Keep raw chicken and its utensils separate from ready-to-eat food.

Times include hands-on preparation and the listed rest; pan size and piece size affect cooking speed.

From prep to plate

Five distinct photos follow the measured stages and sequence below.



01 INGREDIENTS



02 PREP



03 SEAR



04 BUTTER SAUCE



05 SERVE

Method

1. Unfold thighs and pat dry. Season both sides with salt.
2. Warm a wide skillet over medium heat and melt half the butter without browning it heavily.
3. Add chicken in one layer and cook 5–6 minutes on the first side, lowering the heat if the butter darkens.
4. Turn, pour in broth and cover. Cook gently 10–15 minutes until the thickest thigh reaches 165°F (74°C).
5. Move cooked chicken to a clean plate. Add garlic to the pan liquid and simmer 30 seconds, then turn off heat and stir in the remaining butter and lemon juice.
6. Rest chicken 5 minutes, spoon the pan juices over it and finish with parsley.

COOKING NOTES, VARIATIONS & LEFTOVERS

TIPS

Keep butter over moderate heat and add the final butter off heat for a smooth sauce. Measure ingredients before starting and keep raw-poultry utensils separate from cooked food. Use the thermometer target in the instructions rather than relying only on color.

VARIATIONS

Ghee: replace butter with ghee. Chicken fat: replace butter with rendered chicken fat. Richer juices: use an equal amount of plain chicken bone broth.

AVOID

Skipping the recipe-specific preparation and thickness guidance. Crowding the pan or tray so food cooks unevenly. Judging doneness only by color or time instead of a thermometer.

SERVE

Serve with mashed potatoes and steamed green beans.

STORAGE & FREEZING

Refrigerate promptly in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3–4 days, counting any earlier storage of cooked chicken used in the recipe. Freeze in airtight portions for up to 2 months for best quality. Thaw in the refrigerator.

REHEAT

Warm in a covered pan over medium-low heat with a splash of water or broth until the chicken reaches 165°F (74°C).

QUICK FAQ

Is buttered chicken the same as Indian butter chicken?: This version has garlic-lemon butter juices; Indian butter chicken uses a spiced tomato-cream curry sauce.

Can I use ghee?: Yes, though the pan juices will taste different.

Can I use breast?: Use evenly thick pieces and check earlier to avoid drying out.