Chicken Recipes with Heavy Cream Recipes

Make chicken recipes with heavy cream recipes using boneless skinless chicken breast and the stovetop method below. Use a gentle simmer so cream reduces without scorching.

PREP	COOK	ADDITIONAL	YIELD
15 min	22 min	0 min	4 servings



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken breast
- 1 tbsp (15 ml) olive oil
- 1/2 tsp (3 g) salt
- 1/4 tsp (0.5 g) black pepper
- 3 garlic cloves (9 g), minced
- 1/2 cup (120 ml) chicken broth
- 3/4 cup (180 ml) heavy cream
- 1 tsp (1 g) dried thyme
- 1 tbsp (4 g) chopped parsley

METHOD

1. Slice chicken horizontally into 4 even cutlets; season with salt and pepper.
2. Heat oil in a wide skillet over medium-high heat. Cook chicken 4-5 minutes per side until 165°F (74°C); transfer to a clean plate.
3. Lower heat and cook garlic 30 seconds. Add broth and scrape up browned bits.
4. Add cream and thyme; simmer gently 4-5 minutes until lightly thickened. Stir in parsley.
5. Return chicken and juices to the pan; warm gently 1-2 minutes and serve.

FOOD SAFETY Check chicken reaches 165°F (74°C) in the thickest part, avoiding bone. For a whole bird check breast and innermost thigh and wing. Time and color do not replace a thermometer check.

Tips, Serving & Storage

Practical notes for reliable results and safe leftovers.

COOK’S TIPS & MISTAKES

- Use a gentle simmer so cream reduces without scorching.
- Relying on color alone for doneness.
- Overcrowding the pan.
- Using utensils that touched raw chicken on cooked food.
- Adding salt before tasting the sauce.

DONENESS

- Check chicken reaches 165°F (74°C) in the thickest part, avoiding bone. For a whole bird check breast and innermost thigh and wing. Time and color do not replace a thermometer check.

VARIATIONS

- Vegetable: stir in spinach.
- Citrus: add lemon zest off heat.

SERVING

- Divide into 4 portions. Serve with cooked vegetables or a green salad; spoon any sauce over the chicken.

STORAGE, FREEZING & REHEATING

- Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below; use within 3-4 days. Include any previous storage time of cooked chicken.
- Freeze cooled portions promptly in airtight containers for up to 2 months for best quality. Thaw in the refrigerator. Cream sauces may separate and crisp coatings soften.
- Reheat leftovers to 165°F (74°C) throughout. Warm gently in a covered skillet with a splash of water; use a 350°F (175°C) oven for breaded pieces.

QUICK FAQ

How do I check doneness? Measure 165°F (74°C) in the thickest part with a food thermometer.

Can I prepare it ahead? Prepare ingredients separately and refrigerate promptly; cook as directed.

What is the main technique? Use a gentle simmer so cream reduces without scorching.