Creamy Chicken Breast Recipes

Creamy chicken breast is a skillet dinner of thin chicken cutlets, mushrooms and a gentle garlic cream sauce. Brown the chicken first, cook moisture out of the mushrooms, and finish the cutlets in the sauce without a hard boil.



Prep	Cook	Additional	Total	Servings
15 min	25 min	0 min	40 min	4

Ingredients

- 1 1/2 pounds boneless skinless chicken breasts / 680 g, sliced into 4 cutlets
- 8 ounces mushrooms / 225 g, sliced
- 1 tablespoon olive oil / 15 ml
- 1 tablespoon butter / 14 g
- 3 garlic cloves / 9 g, minced
- 3/4 cup low-sodium chicken broth / 180 ml
- 1/2 cup heavy cream / 120 ml
- 1 teaspoon Dijon mustard / 5 g
- 3/4 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon chopped parsley

Instructions

1. Pat the cutlets dry and season with salt and pepper. Aim for about 1/2-inch (1.3 cm) thickness.

2. Heat oil in a wide skillet over medium-high heat. Brown chicken for 3 to 4 minutes per side, checking the temperature; transfer to a plate while making the sauce.

3. Lower the heat to medium. Add butter and mushrooms, stirring for 5 to 7 minutes until their liquid largely evaporates. Add garlic and stir for 30 seconds.

4. Pour in broth and scrape up browned bits. Stir in cream and mustard, then gently simmer for 3 to 5 minutes.

5. Return the chicken and its juices to the skillet. Simmer gently until every cutlet reaches 165°F (74°C), usually another 2 to 5 minutes depending on its starting temperature.

6. Spoon sauce over the chicken, add parsley, and serve promptly.

Time, Temperature & Doneness

Cook every chicken portion to 165°F (74°C) in its thickest part. Use an instant-read thermometer; exterior browning, meat color and clear juices are not reliable substitutes. Listed cooking times are estimates and vary with thickness and equipment.

Ingredient Notes & Substitutions

Mushrooms: Button or cremini mushrooms work; avoid adding them while dripping wet.

Cream: Heavy cream tolerates gentle simmering better than skim milk.

Mustard: A small amount adds depth without making the dish strongly mustard-flavored.

Tips for Success

Brown mushrooms before adding liquid.

Keep the sauce at a gentle simmer.

Use thin chicken for a short sauce finish.

If sauce is too thick, add broth a tablespoon at a time.

Common Mistakes to Avoid

Boiling cream sauce vigorously.

Adding broth before mushrooms lose their water.

Leaving cooked cutlets simmering for a long time.

Recipe Variations

Spinach version: Stir 2 cups baby spinach into the finished sauce.

Herb version: Add 1/2 teaspoon dried thyme with the mushrooms.

No-mushroom version: Omit mushrooms and reduce broth to 1/2 cup.

Serving Suggestions

Serve over rice, mashed potatoes or noodles with green beans on the side.

Storage

Refrigerate cooked leftovers promptly in shallow containers within 2 hours, or within 1 hour when exposed to temperatures above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days.

Freezing

Freeze promptly cooled portions with sauce for up to 2 months for best quality. Thaw in the refrigerator; the cream sauce may separate slightly.

Reheating

Warm the chicken and sauce over low heat with a splash of broth, turning the pieces until their centers reach 165°F (74°C). Avoid a rapid boil.

Frequently Asked Questions

Can I use milk instead of cream?
Milk makes a thinner sauce and can separate more easily; use heavy cream for the stated method.

How do I thicken the sauce?
Simmer it gently before returning the chicken; do not overcook the meat to reduce the sauce.

Can I use whole breasts?
Slice or flatten them first so they finish before the sauce over-reduces.

Can I freeze creamy chicken?
Yes, but the sauce can separate on thawing. Stir gently during reheating.

Recipe & Sources

View the recipe on HowToCookChickenRecipes.com

Budget Bytes - cream sauce technique reference

FoodSafety.gov - safe minimum internal temperatures

FoodSafety.gov - cold food storage chart

FoodSafety.gov - prompt chilling and cross-contamination prevention