Creamy Garlic Butter Chicken

Creamy Garlic Butter Chicken uses a stovetop method. Follow the measured ingredients and numbered steps below for four servings.

PREP	COOK	YIELD	LEVEL
20 min	35 min	4 servings	Easy

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken breasts, cut into small pieces
- 2 tbsp (28 g) butter
- 1 tbsp (15 ml) neutral oil
- 4 garlic cloves, minced
- 1/2 cup (120 ml) chicken broth
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 tbsp chopped parsley
- 1/2 cup (120 ml) heavy cream

Method

1. Season chicken with salt and pepper. Heat oil in a skillet and brown chicken in batches for 7-10 minutes, turning regularly.

2. Return chicken to skillet. Lower heat, add butter and garlic and stir for 30 seconds.

3. Add broth and simmer gently 3-5 minutes until chicken reaches 165°F (74°C).

4. Lower heat and stir in cream and parsley. Warm gently for 2 minutes.

Doneness & serving

Chicken must reach 165°F (74°C) in the thickest center.

Divide into four portions; serve hot.

Storage

Refrigerate in shallow covered containers within 2 hours. Store at 40°F (4°C) or below and use within 3-4 days.

Freeze: Freeze cooled portions in airtight containers for up to 2 months for best quality. Thaw in the refrigerator; cream sauces may separate slightly.

Reheat: Reheat gently, stirring and adding a little water as needed, until leftovers reach 165°F (74°C).