

Creamy Garlic Tuscan Chicken Recipe

Category: Dinner

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Prep Time: 15 min

Cook Time: 20 min

Total Time: 35 min

Servings: 4

Difficulty: Medium

Calories: 540

Excerpt

Indulge in the rich flavors of Italy with this Creamy Garlic Tuscan Chicken recipe, perfect for a quick and easy dinner.

Ingredients

- 1 pound boneless, skinless chicken breasts
- 3 cloves garlic, minced
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1 tablespoon dried basil
- 1 tablespoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Prepare the chicken: Season the chicken breasts with salt, pepper, and your favorite herbs. Heat a large skillet over medium-high heat and add a tablespoon of olive oil. Sear the chicken breasts for 2-3 minutes on each side, or until browned and cooked through.
2. Make the creamy sauce: In a medium saucepan, melt 2 tablespoons of butter over medium heat. Add the minced garlic and cook for 1-2 minutes, or until fragrant. Pour in the heavy cream and bring the mixture to a simmer. Reduce the heat to low and let cook for 2-3 minutes, or until the sauce has thickened slightly. Stir in the Parmesan cheese until melted and smooth.
3. Combine the chicken and sauce: Add the cooked chicken breasts to the creamy sauce and toss to coat. Season with salt, pepper, and your favorite herbs. Serve hot and enjoy!

Tips

- Use high-quality ingredients: For the best flavor, use fresh and high-quality ingredients, such as real Parmesan cheese and fresh basil.
- Don't overcook the chicken: Cook the chicken breasts until they are just cooked through, then let them rest for a few minutes before slicing. This will help keep the chicken juicy and tender.

FAQs

- What is the best way to cook the chicken?

The best way to cook the chicken is to sear it in a hot skillet with some oil until browned and cooked through. This will help lock in the juices and flavor.

- Can I use different types of cheese?

Yes, you can use different types of cheese, such as mozzarella or ricotta, but keep in mind that the flavor and texture may be slightly different.

Notes

Indulge in the rich flavors of Italy with this Creamy Garlic Tuscan Chicken recipe, perfect for a quick and easy dinner. This recipe is made with boneless, skinless chicken breasts, garlic, heavy cream, and Parmesan cheese, and is cooked to perfection in a creamy sauce.

Start by preparing the chicken breasts by seasoning them with salt, pepper, and your favorite herbs. Heat a large skillet over medium-high heat and add a tablespoon of olive oil. Sear the chicken breasts for 2-3 minutes on each side, or until browned and cooked through.

While the chicken is cooking, make the creamy sauce by melting 2 tablespoons of butter over medium heat. Add the minced garlic and cook for 1-2 minutes, or until fragrant. Pour in the heavy cream and bring the mixture to a simmer. Reduce the heat to low and let cook for 2-3 minutes, or until the sauce has thickened slightly. Stir in the Parmesan cheese until melted and smooth.

Once the chicken is cooked, add it to the creamy sauce and toss to coat. Season with salt, pepper, and your favorite herbs. Serve hot and enjoy!

This recipe is perfect for a quick and easy dinner, and can be made in under 30 minutes. It's also a great way to use up leftover chicken and can be served with a variety of sides, such as pasta, rice, or vegetables.