

Marry Me Chicken

The easy 30-minute weeknight recipe that never fails

HomemadeRecipes.com

 **Total Time: 30 min**

 **Serves: 4**

 **Method: Stovetop, one pan**

Ingredients

- 4 boneless, skinless chicken breasts
- Salt and black pepper, to taste
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 3/4 cup chicken broth
- 1/2 cup heavy cream
- 1/2 cup jarred sun-dried tomatoes, chopped
- 1/4 cup grated parmesan (pre-grated is fine)
- 1/2 tsp crushed red pepper flakes, optional
- Fresh basil, for serving

Substitution Note:

No heavy cream? Half-and-half works, sauce will be thinner.
Dairy-free: use full-fat coconut milk (flavor leans sweeter).

Steps

- 1 Season chicken breasts on both sides with salt and pepper.
- 2 Heat olive oil in a large skillet over medium-high heat. Sear chicken 5-6 min per side, until golden and 155-160F internal. Remove and let rest.
- 3 Lower heat to medium. Add garlic to the same pan, cook 30 sec until fragrant.
- 4 Pour in chicken broth and sun-dried tomatoes. Simmer 2 minutes.
- 5 Reduce heat to low. Stir in heavy cream and parmesan gradually as it melts into a smooth sauce.
- 6 Return chicken to the pan, spoon sauce over top. Simmer on low 2-3 min to finish warming through.
- 7 Garnish with fresh basil and serve.