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Chicken in Cream Sauce

Introduction

Chicken in a creamy sauce is a delightful dish that combines tender chicken pieces with a rich, flavorful cream sauce. This recipe is perfect for a family dinner or a special gathering, offering a comforting meal that pairs well with rice, pasta, or even crusty bread.

Detailed Ingredients with measures

- Chicken breasts, 600 g
- Onion, 1 medium
- Garlic, 2 cloves
- Heavy cream, 200 ml
- Chicken broth, 250 ml
- Olive oil, 2 tablespoons
- Salt, to taste
- Pepper, to taste
- Paprika, 1 teaspoon
- Fresh parsley, for garnish

Prep Time

Preparation time for this dish is approximately 15 minutes. This includes chopping the onion and garlic, and cutting the chicken into bite-sized pieces.

Cook Time, Total Time, Yield

The cook time is about 25 minutes, resulting in a total time of 40 minutes from

start to finish. This recipe yields 4 servings, making it an excellent option for a small gathering or family meal. Enjoy the comforting richness of this chicken dish that is both simple and satisfying.



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Detailed Directions and Instructions

Step 1: Prepare the Chicken

Cut the chicken breasts into strips or cubes, and season them with salt and pepper.

Step 2: Brown the Chicken

In a large pan, heat some oil over medium heat. Add the chicken pieces and cook until they are golden brown on all sides. Remove the chicken from the pan and set aside.

Step 3: Cook the Onion and Garlic

In the same pan, add chopped onion and minced garlic. Sauté until the onion is translucent and fragrant.

Step 4: Add the Mushrooms

Add sliced mushrooms to the pan and cook until they are soft and lightly browned.

Step 5: Create the Sauce

Pour in heavy cream and stir well. Allow the mixture to simmer until it thickens slightly.

Step 6: Combine Ingredients

Return the browned chicken to the pan and mix it with the sauce, ensuring that the chicken is well-coated.

Step 7: Season the Dish

Add seasoning of your choice, such as thyme or parsley, to enhance the flavor of the dish.

Step 8: Serve the Dish

Once the chicken is heated through and the sauce is at the desired consistency, serve the dish with your choice of side, such as rice or pasta.

Notes

Note 1: Chicken Variations

You can use other cuts of chicken, such as thighs, for a richer flavor.

Note 2: Mushroom Alternatives

Feel free to substitute mushrooms with other vegetables like spinach or zucchini.

Note 3: Cream Substitutes

For a lighter version, consider using half-and-half or low-fat cream alternatives.

Note 4: Storage Instructions

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat before serving.



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Cook techniques

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