



Cream Cheese Chicken Recipe for Beginners

Introduction

Cream Cheese Chicken is a delicious and creamy dish that elevates the humble chicken breast with a rich, flavorful sauce. Perfect for weeknight dinners or special occasions, this recipe is both simple to prepare and satisfying. With just a handful of ingredients, you can create a comforting meal that your family will love.

Detailed Ingredients with Measures

4 boneless, skinless chicken breasts 2 tablespoons olive oil 1 teaspoon

garlic powder 1 teaspoon onion powder Salt and pepper to taste 8 ounces cream cheese, softened 1 cup chicken broth 1/2 cup grated Parmesan cheese 1 teaspoon Italian seasoning Optional garnish: Fresh parsley or chopped green onions

Prep Time

15 minutes

Cook Time

15 minutes

Total Time

30 minutes

Yield

Serves 4 This Cream Cheese Chicken recipe is not only easy to follow but also incredibly versatile. It pairs beautifully with a variety of side dishes such as pasta, rice, or mashed potatoes, making it a perfect choice for any meal. Enjoy this creamy delight that is sure to impress!

Detailed Directions and Instructions

Prepare the Chicken:

- Season the chicken breasts with garlic powder, onion powder, salt, and pepper. - Heat olive oil in a large skillet over medium heat. - Sear the chicken on both sides until golden brown, approximately 3-4 minutes per side. Remove from the skillet and set aside.

Create the Creamy Sauce:

- In the same skillet, reduce the heat to low and add the chicken broth. - Gradually stir in the softened cream cheese until the mixture is smooth. - Incorporate the grated Parmesan cheese and Italian seasoning. Let the sauce simmer for 3-5 minutes, allowing it to thicken slightly.

See also Lemon Heaven Cake

Combine and Cook:

- Return the seared chicken breasts to the skillet, spooning the creamy sauce over each piece. - Cover the skillet and cook for 10-12 minutes, or until the chicken is thoroughly cooked and reaches an internal temperature of 165°F (74°C).

Serve:

- Plate the chicken and drizzle the remaining creamy sauce over the top. - Garnish with fresh parsley or chopped green onions, if desired.

Notes

Serving Suggestions:

- This Cream Cheese Chicken pairs wonderfully with pasta, rice, or mashed potatoes, making it a versatile and comforting meal option.

Storage:

- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave before serving.

Variations:

- Feel free to add vegetables such as spinach or sun-dried tomatoes to the sauce for added flavor and nutrition.

Cook Techniques

Seasoning the Chicken

Seasoning is essential for enhancing the flavor of the chicken. Use a blend of garlic powder, onion powder, salt, and pepper to evenly coat the chicken breasts for a well-rounded taste.

Searing the Chicken

Searing helps to develop a rich flavor through the Maillard reaction. Heat olive oil in a skillet, and cook the chicken for 3-4 minutes on each side until golden brown.

Creating a Creamy Sauce

To make the sauce, lower the heat and add chicken broth to the skillet. Gradually mix in softened cream cheese until smooth, and then add Parmesan cheese and Italian seasoning for added flavor.

Simmering the Sauce

Allow the sauce to simmer for 3-5 minutes to thicken, which will

enhance its creaminess and depth of flavor before adding the chicken back.

See also [Delicious Christmas Cookie Recipes to Try](#)

Cooking the Chicken Thoroughly

Ensure the chicken is cooked to an internal temperature of 165°F (74°C). Cover the skillet while the chicken cooks to retain moisture and flavor.

FAQ

Can I use chicken thighs instead of breasts?

Yes, chicken thighs can be used as a substitute. They will add more flavor and remain juicy.

Is there a dairy-free alternative to cream cheese?

You can use a dairy-free cream cheese substitute or a cashew cream for a similar creamy texture.

What can I serve with Cream Cheese Chicken?

This dish pairs well with pasta, rice, or mashed potatoes, as well as steamed vegetables for a balanced meal.

Can I add vegetables to the dish?

Absolutely! Spinach, mushrooms, or bell peppers can be added to the sauce for extra nutrition and flavor.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat in a skillet or microwave until warmed through.

Conclusion

This Cream Cheese Chicken recipe is a delightful combination of flavors and textures that makes for a comforting and satisfying meal. The creamy sauce enhances the juicy chicken, creating a dish that is both simple and elegant. Perfect for weeknight dinners or special occasions, it's sure to be a hit with family and friends.

More recipes suggestions and combination

Cream Cheese Chicken with Spinach

Add fresh or frozen spinach to the creamy sauce for an extra layer of nutrition and flavor.

Lemon Herb Cream Cheese Chicken

Incorporate fresh lemon juice and zest into the sauce for a bright and zesty twist.

Sun-Dried Tomato Cream Cheese Chicken

Mix in chopped sun-dried tomatoes to the creamy sauce for a Mediterranean flair.

See also [Chicken Zucchini Fritters Recipe You'll Love](#)

Mushroom Cream Cheese Chicken

Sauté mushrooms in the skillet before adding the cream cheese for a rich, earthy flavor.

Buffalo Style Cream Cheese Chicken

Stir in buffalo sauce for a spicy kick, and serve with celery sticks and blue cheese dressing.

Cheesy Broccoli Cream Cheese Chicken

Top the chicken with steamed broccoli and more cheese before covering it with the creamy sauce for added texture and taste.

Cream Cheese Chicken Tacos

Shred the cooked chicken and serve in taco shells with the creamy sauce, topped with your favorite taco toppings.

Asian-Inspired Cream Cheese Chicken

Add soy sauce and ginger to the cream sauce for an Asian twist, and serve with jasmine rice.

Herbed Cream Cheese Chicken Skewers

Cook marinated chicken breast pieces on skewers and serve with the cream cheese sauce as a dip.



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