



Creamy Marry Me Chicken

Introduction

Are you looking for a delicious and easy recipe to impress your loved ones? Look no further than the Creamy Marry Me Chicken! This dish is not only flavorful but also quick to prepare, taking just 35 minutes from start to finish. With tender chicken breasts smothered in a creamy sauce packed with garlic, sun-dried tomatoes, and Parmesan cheese, this recipe is sure to win hearts—hence the name “Marry Me Chicken.”

Detailed Ingredients with measures

4 boneless, skinless chicken breasts
2 tbsp olive oil

1 cup heavy cream
1/2 cup chicken broth
1/2 cup grated parmesan cheese
3 garlic cloves, minced
1 tsp Italian seasoning
1/2 tsp red pepper flakes (optional)
1/2 cup sun-dried tomatoes, chopped
Salt and pepper to taste
Fresh basil leaves for garnish

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 35 minutes

Yield: 4 servings

Directions

1. Season chicken breasts with salt and pepper.
2. Heat olive oil in a large skillet over medium heat. Sear chicken until golden brown on both sides, approximately 4-5 minutes per side. Remove from skillet and set aside.
3. In the same skillet, add minced garlic and sauté for 1 minute until fragrant.
4. Stir in chicken broth, heavy cream, and Parmesan cheese. Cook for

2-3 minutes, stirring constantly.

5. Add sun-dried tomatoes, Italian seasoning, and red pepper flakes. Simmer for 2 minutes.

6. Return the chicken to the skillet and spoon the sauce over the top. Cover and cook for 7-10 minutes until the chicken is cooked through.

7. Garnish with fresh basil leaves and serve hot.

Treat your family and friends to this delightful Creamy Marry Me Chicken dish, and watch as it brings smiles to their faces and warmth to their hearts! Enjoy your meal!

See also Heavenly Banana Walnut Cream Cake

Detailed Directions and Instructions

Season the Chicken

Season the chicken breasts on both sides with salt and pepper to enhance flavor.

Heat the Skillet

In a large skillet, heat 2 tablespoons of olive oil over medium heat.

Sear the Chicken

Add the seasoned chicken breasts to the skillet and sear for about 4-5 minutes on each side, or until they are golden brown. Once done, remove the chicken from the skillet and set it aside.

Cook the Garlic

In the same skillet, add 3 minced garlic cloves and sauté for 1 minute or until fragrant.

Add Sauce Ingredients

Next, stir in 1/2 cup of chicken broth, 1 cup of heavy cream, and 1/2 cup of grated parmesan cheese. Cook for 2-3 minutes while stirring constantly to combine the ingredients.

Incorporate Additional Flavors

Add 1/2 cup of chopped sun-dried tomatoes, 1 teaspoon of Italian seasoning, and 1/2 teaspoon of red pepper flakes (if desired). Allow the mixture to simmer for an additional 2 minutes.

Return the Chicken

Place the seared chicken back into the skillet and spoon the sauce over the top. Cover the skillet and cook for 7-10 minutes, or until the chicken is cooked through.

Garnish and Serve

Once cooked, garnish the dish with fresh basil leaves. Serve hot.

Notes

Chicken Breasts

Ensure the chicken breasts are boneless and skinless for best results.

Heavy Cream

Using heavy cream ensures a rich and thick sauce.

Sun-Dried Tomatoes

Chopped sun-dried tomatoes add a burst of flavor and texture to the dish.

Optional Ingredients

Red pepper flakes can be adjusted or omitted based on your heat preference.

Serving Suggestions

This dish pairs well with pasta, rice, or a fresh salad for a complete meal.

See also [Lemon Garlic Swordfish](#)

Cook Techniques

Seasoning the Chicken

Before cooking, it's important to season the chicken breasts with salt and pepper to enhance the flavor of the meat.

Searing Chicken

Sear the chicken in olive oil over medium heat until golden brown on both sides. This technique helps to lock in moisture and adds a nice color to the chicken.

Cooking Garlic

Add minced garlic to the skillet to cook until fragrant. This step is essential for infusing the dish with a rich, aromatic flavor.

Making the Cream Sauce

Stir together chicken broth, heavy cream, and parmesan cheese in the skillet, cooking on low heat to create a creamy sauce. This process requires constant stirring to prevent the sauce from sticking or burning.

Simmering with Vegetables

After adding sun-dried tomatoes and seasonings, simmer the sauce to allow the flavors to meld together. This step intensifies the taste of the sauce.

Finishing the Chicken

Return the chicken to the skillet, cover, and cook until it reaches the appropriate internal temperature. This technique ensures that the chicken is tender and infused with the sauce's flavor.

Garnishing

Before serving, garnish the dish with fresh basil leaves for a touch of color and fresh flavor. This adds visual appeal and enhances the overall taste.

FAQ

Can I use other cuts of chicken for this recipe?

Yes, you can use thighs or drumsticks, but cooking time may need to be adjusted.

What can I substitute for heavy cream?

You can use half-and-half or a mixture of milk and cream, though this

may alter the richness of the sauce.

Is it necessary to add sun-dried tomatoes?

While they add a unique flavor, you can omit them or replace them with fresh tomatoes or spinach if preferred.

See also Grinch Popcorn

How do I know when the chicken is cooked through?

The chicken should reach an internal temperature of 165°F (75°C). A meat thermometer is a reliable way to check.

Can I prepare this dish in advance?

Yes, you can prepare the sauce and chicken separately ahead of time and store them in the refrigerator, then reheat when ready to serve.

Conclusion

The Easy Creamy Marry Me Chicken recipe is a delightful dish that combines tender chicken with a rich, creamy sauce. The infusion of garlic, sun-dried tomatoes, and Italian seasonings creates a flavorful experience that is sure to impress your loved ones. Perfect for a weeknight dinner or a special occasion, this recipe is both straightforward and satisfying.

Chicken Alfredo

A classic Italian dish, Chicken Alfredo features fettuccine pasta tossed with a creamy parmesan sauce. Pair it with grilled chicken for a hearty meal.

Garlic Butter Shrimp

Succulent shrimp sautéed in garlic butter and herbs make for a delicious alternative. Serve it over rice or pasta for a quick, flavorful dinner.

Stuffed Bell Peppers

Bell peppers filled with a mixture of ground beef, rice, tomatoes, and spices, topped with cheese and baked until tender. A colorful and nutritious option.

Spaghetti Carbonara

A creamy pasta dish made with eggs, cheese, pancetta, and pepper. Quick to prepare and extremely satisfying for pasta lovers.

Caprese Chicken

Grilled chicken topped with fresh mozzarella, tomatoes, basil, and a drizzle of balsamic reduction for a light, refreshing meal.

One-Pan Lemon Garlic Chicken and Vegetables

A simple one-pan dish featuring chicken and seasonal vegetables roasted with lemon and garlic, making for an easy clean-up while adding vibrant flavors.