



# Marry Me Chicken



Marry Me Chicken

## Introduction

Marry Me Chicken is an exquisite and delicious dish that combines tender chicken breasts with a rich and creamy sauce infused with sun-dried tomatoes, garlic, and parmesan cheese. This dish is not only simple to prepare but also has the power to impress your loved ones, making it perfect for date nights or special occasions. The name itself suggests that once you serve this dish, you may just find someone wanting to spend their life with you!

## Detailed Ingredients with measures

Chicken breasts – 4 pieces  
Salt – to taste  
Black pepper – to taste  
Olive oil – 2 tablespoons  
Butter – 2 tablespoons  
Garlic – 4 cloves, minced  
Sun-dried tomatoes – 1 cup, chopped  
Chicken broth – 1 cup  
Heavy cream – 1 cup  
Parmesan cheese – 1 cup, grated  
Fresh basil – for garnish

## Prep Time

15 minutes



## **Cook Time, Total Time, Yield**

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 4 servings



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## Detailed Directions and Instructions

### Step 1: Prepare the Chicken

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

### Step 2: Sear the Chicken

In a large skillet, heat olive oil over medium-high heat. Add the chicken to the skillet and cook for about 5-7 minutes on each side until golden brown and cooked through. Remove the chicken from the skillet and set it aside.

### Step 3: Make the Sauce

In the same skillet, add butter and let it melt. Stir in minced garlic and cook until fragrant, about 30 seconds.

### Step 4: Add Cream and Broth

Pour in heavy cream and chicken broth to the skillet. Stir well to combine, bringing the mixture to a simmer.

See also Ham and Cheese Hot Pockets

### Step 5: Add Seasonings

Mix in Italian seasoning, crushed red pepper flakes, and Parmesan cheese. Stir until the cheese is melted and the sauce is smooth.

### Step 6: Return the Chicken

Place the seared chicken back into the skillet, spooning the sauce over the top. Let it simmer for a few minutes to reheat the chicken and allow

the flavors to meld.

### **Step 7: Finish with Basil**

Garnish the dish with fresh basil before serving. Serve the chicken over pasta, rice, or with a side of vegetables.

## **Notes**

### **Serving Suggestions**

This dish pairs well with a side of garlic bread or a green salad.

### **Storage Instructions**

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently in a skillet over low heat.

### **Variations**

You can add sun-dried tomatoes or spinach to the sauce for additional flavor and nutrition.

### **Substitutions**

If you prefer, substitute the heavy cream with a lighter option, such as half-and-half or coconut milk. Adjust the seasoning as necessary.





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## Cook techniques

### **Searing the Chicken**

Searing helps to lock in the moisture and create a flavorful crust on the chicken.

### **Deglazing**

Deglazing the pan after cooking the chicken allows you to incorporate all the browned bits into the sauce for enhanced flavor.

### **Simmering**

Simmering the chicken in the sauce allows the flavors to meld together and ensures the chicken is cooked through.

## FAQ

### **Can I use a different type of chicken?**

Yes, you can use chicken thighs or drumsticks, but cooking time may vary.

### **Can I make this recipe ahead of time?**

Absolutely! The flavors often improve after sitting, making it a great make-ahead option.

See also [Christmas Cookies](#)

### **What can I serve with Marry Me Chicken?**

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

**Can I freeze leftovers?**

Yes, you can freeze leftovers in an airtight container. Just make sure to reheat thoroughly before serving.



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## Conclusion

The Marry Me Chicken is a delicious dish that combines tender chicken with a creamy sun-dried tomato sauce, perfect for impressing your loved ones. Its flavors are rich and comforting, making it an excellent choice for a romantic dinner or special occasions. With straightforward preparation, this dish is sure to become a favorite in your household.

## More recipes suggestions and combination

### **Garlic Butter Shrimp**

This dish features succulent shrimp sautéed in a rich garlic butter sauce, perfect for pairing with pasta or a side of crusty bread.

### **Creamy Tuscan Salmon**

This delightful salmon recipe combines a creamy spinach and sun-dried tomato sauce, making it a savory option for seafood lovers.

### **Stuffed Bell Peppers**

Delicious bell peppers filled with a mixture of ground meat, rice, and spices, providing a hearty meal that's colorful and nutritious.

### **Pasta Primavera**

A light and fresh pasta dish packed with seasonal vegetables, tossed in a garlic olive oil sauce for a delightful vegetarian option.

### **One-Pan Lemon Herb Chicken and Rice**

A simple and flavorful one-pan meal with juicy chicken and fragrant



rice, infused with lemon and fresh herbs for brightness.

### **Caprese Salad with Balsamic Glaze**

A refreshing salad of ripe tomatoes, fresh mozzarella, and basil, drizzled with balsamic glaze for a perfect starter or side dish.



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