

## Creamy Basil Mozzarella Chicken - Tender, Cheesy, and Ready in 30 Minutes

Mozzarella Chicken in Basil Cream Sauce - Creamy, Cheesy, and Ready to Impress



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

1 lb chicken breasts, trimmed and pounded to even thickness  
Salt and pepper, to taste  
1 tbsp olive oil  
2 tbsp butter  
1 small onion, chopped  
3 garlic cloves, minced  
1 cup heavy cream  
½ cup chicken broth  
½ cup grated Parmesan cheese  
1 cup shredded mozzarella cheese  
... cup fresh basil leaves, chopped  
Pinch of red pepper flakes (optional)

### DIRECTIONS

1. Prep the Chicken: Pat chicken dry and season both sides generously with salt and pepper.
2. Sear the Chicken: Heat olive oil in a large skillet over medium heat.
3. Add chicken and cook for about 5 minutes per side, until golden and cooked through.
4. Transfer chicken to a plate and keep warm.
5. Make the Cream Sauce: In the same skillet, melt butter and sauté the onion until translucent.
6. Stir in garlic and cook just 30 seconds until fragrant.
7. Deglaze and Build Flavor: Pour in chicken broth and heavy cream, scraping up the brown bits.
8. Stir in : Parmesan, whisking until the sauce is smooth and starting to thicken.
9. Add Mozzarella & Basil: Mix in shredded mozzarella and fresh basil, stirring until melted and fully combined.
10. Add a pinch of red pepper flakes for gentle heat (optional).
11. Finish the Dish: Return chicken to the pan, spooning sauce over each piece.
12. Cover and simmer for 2-3 minutes until heated through.
13. Serve: Plate chicken with a generous ladle of basil cream sauce.
14. Garnish with extra basil and cracked black pepper.

### TIPS FOR SUCCESS

Pound your chicken evenly so it cooks at the same rate.

Let the sauce simmer gently to thicken without separating.

Use fresh basil -the flavor difference is huge.

Don't skip the browning step-it builds flavor into the sauce base.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-basil-mozzarella-chicken-tender-cheesy-and-ready-in-30-minutes/>