

How to Make Creamy Garlic Chicken (with Buttery Mashed Potatoes)

Creamy Garlic Chicken with Mashed Potatoes (Rich, Cozy, and So Satisfying)



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6 min

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INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts

2 tablespoons olive oil

1 tablespoon butter

5 cloves garlic, minced

1 cup heavy cream

$\frac{1}{2}$ cup chicken broth

$\frac{1}{4}$ cup grated Parmesan cheese

1 teaspoon Italian seasoning

Salt and pepper, to taste

Fresh parsley, for garnish (optional)

For the Mashed Potatoes:

2 pounds potatoes, peeled and cubed

$\frac{1}{2}$ cup milk (or heavy cream for extra richness)

... cup butter

DIRECTIONS

1. Step 1: Sear the Chicken: Heat olive oil and butter in a large skillet over medium heat.
2. Season chicken with salt, pepper, and : Italian seasoning.
3. Sear for 5-6 minutes per side until golden and cooked through.
4. Remove chicken from skillet and set aside.
5. Step 2: Make the Sauce: In the same pan, sauté garlic for 1 minute until fragrant.
6. Add chicken broth and heavy cream, scraping up browned bits.
7. Stir in : Parmesan cheese. Simmer for 5-7 minutes until thickened.
8. Return chicken to skillet and spoon sauce over. Simmer for 2-3 minutes more.
9. Step 3: Make the Mashed Potatoes: Boil potatoes in salted water until fork-tender (15-20 minutes).
10. Drain and mash with butter and milk (or cream).
11. Season with salt and pepper. Mix until smooth and fluffy.
12. Step 4: Serve It Up: Spoon mashed potatoes onto each plate, top with creamy garlic chicken, and drizzle extra sauce over everything. Garnish with chopped parsley if desired.

TIPS FOR SUCCESS

Use a cast iron or stainless skillet for the best browning and flavor development.

Don't overcook the garlic -it should be golden, not brown or bitter.

Simmer, don't boil the sauce once cream is added to keep it silky.

Warm your milk or cream before adding to the mashed potatoes for smoother mixing.

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Original recipe: <https://chefmaniac.com/how-to-make-creamy-garlic-chicken-with-buttery-mashed-potatoes/>