

Marry Me Chicken: The Creamy, Flavor-Packed Chicken Everyone Falls For

? Why I Love This Marry Me Chicken



OVEN
375°F

TIME
4 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- ? 4 boneless, skinless chicken breasts
- ? 2 tablespoons olive oil
- ? 1 teaspoon garlic powder
- ? 1 teaspoon dried thyme
- ? ... cup sun-dried tomatoes, chopped
- ? 1 cup heavy cream
- ? 1 cup grated Parmesan cheese
- ? Salt and pepper, to taste

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Season chicken with garlic powder, dried thyme, salt, and pepper.
3. Heat olive oil in an oven-safe skillet over medium-high heat. Sear the chicken for 3-4 minutes per side until golden. Remove temporarily.
4. In the same skillet, add sun-dried tomatoes, heavy cream, and Parmesan. Stir and let simmer 5-7 minutes until slightly thickened.
5. Return chicken to skillet, spoon some sauce over each piece.
6. Transfer to oven and bake for 20 minutes, or until chicken is fully cooked (internal temp of 165°F).
7. Serve hot, spooning extra sauce over the top.

TIPS FOR SUCCESS

Use a cast iron or oven-safe skillet to avoid transferring pans.

Don't overcrowd the skillet-get that golden sear!

Let the dish rest 5 minutes before serving so the sauce thickens just right.

Add an extra splash of cream at the end. ?

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

Original recipe: <https://chefmaniac.com/marry-me-chicken-the-creamy-flavor-packed-chicken-everyone-falls-for/>