

Mozzarella-Stuffed Chicken Thighs with Garlic Lemon Cream Sauce

6 boneless, skinless chicken thighs



OVEN
375°F

TIME
5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

Chicken:

- 6 boneless, skinless chicken thighs
- 6 mozzarella cheese sticks (or 6 oz fresh mozzarella, cut into sticks)
- 1 tsp garlic powder
- 1 tsp paprika
- Salt and pepper to taste
- 2 tbsp olive oil

Sauce:

- 4 garlic cloves, minced
- 1 tbsp butter
- 1 cup chicken broth
- 1 cup heavy cream
- 2 tbsp fresh lemon juice
- 1 tsp lemon zest
- 2 tbsp chopped fresh parsley

Ingredient Swaps and Notes:

Mozzarella: Fresh mozzarella gives a richer melt, but string cheese works in a pinch.

Chicken thighs: You can use breasts, but thighs stay juicier and roll easier.

No oven-safe skillet? Sear in a pan, then transfer everything to a baking dish before baking.

Step-by-Step Instructions:

1. Prep and Season:
2. Stuff and Roll:

3. Sear the Chicken:

4. Make the Sauce:

5. Bake:

6. Finish and Garnish:

Tips for Success:

Use a thermometer to check doneness-165°F ensures juicy chicken without drying it out.

Sear the chicken just until browned; it finishes cooking in the oven.

Let the chicken rest 5 minutes before serving to keep juices in.

Serving Suggestions and Pairings:

Add sheet pan quesadillas for a crowd-pleasing twist.

Pair with a bowl of Cajun chicken sausage gumbo for Southern flair.

Or serve alongside easy turkey wings for the ultimate comfort spread.

Storage and Leftover Tips:

DIRECTIONS

- 1.** Prep and Season: Preheat oven to 375°F (190°C). Pat chicken thighs dry. Season both sides with garlic powder, paprika, salt, and pepper.
- 2.** Stuff and Roll: Lay thighs flat, place a mozzarella stick in the center, roll tightly, and secure with toothpicks.
- 3.** Sear the Chicken: Heat olive oil in an oven-safe skillet over medium heat. Sear the chicken on all sides until golden brown, about 5 minutes total. Remove and set aside.
- 4.** Make the Sauce: In the same skillet, melt butter. Add minced garlic and sauté until fragrant, 1-2 minutes. Pour in chicken broth, scraping up browned bits. Add cream, lemon juice, and zest. Simmer 3-4 minutes to thicken slightly.
- 5.** Bake: Return chicken to the skillet and spoon sauce over each piece. Bake for 20-25 minutes or until the internal temp hits 165°F.
- 6.** Finish and Garnish: Sprinkle with fresh parsley before serving.
- 7.** Tips for Success: Use a thermometer to check doneness-165°F ensures juicy chicken without drying it out.
- 8.** Sear the chicken just until browned; it finishes cooking in the oven.
- 9.** Let the chicken rest 5 minutes before serving to keep juices in.
- 10.** Serving Suggestions and Pairings: Serve these luscious chicken thighs over mashed potatoes, pasta, or a simple 3-ingredient egg wrap for a low-carb option.

11. Need sides or appetizers for a complete dinner?
12. Add sheet pan quesadillas for a crowd-pleasing twist.
13. Pair with a bowl of : Cajun chicken sausage gumbo for Southern flair.
14. Or serve alongside easy turkey wings for the ultimate comfort spread.
15. Storage and Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
16. Freezer: Freeze cooked (and cooled) chicken and sauce in freezer bags for up to 2 months.
17. Reheat: Warm in a skillet or microwave with a splash of broth to loosen the sauce.
18. More Recipes You'll Love: Craving more savory comfort food? Check out:
19. This : Cajun Chicken Sausage Gumbo
20. This : Tomato Skillet with Okra and Sausage
21. These : Easy Turkey Wings
22. Final Thoughts: Mozzarella-Stuffed Chicken Thighs with Garlic Lemon Cream Sauce are proof that comfort food can be both fancy and foolproof. One pan, big flavors, and the kind of sauce you'll want to bathe in. Try it tonight and let us know-what did you pair it with?
23. ? Leave a comment, share your tips, or tag us with your creations. We love seeing what's cooking in your kitchen!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

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