

## Creamy Rosemary Dijon Chicken: A Flavorful and Elegant Dish

Creamy Rosemary Dijon Chicken



**TIME**  
**3-4 min**

**TEMP**  
**165°F**

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**SAVE**  
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### INGREDIENTS

1 1/2 lbs boneless, skinless chicken breasts or thighs  
1 tablespoon olive oil  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
2 tablespoons unsalted butter  
1 small shallot, minced (or 1/4 cup finely diced yellow onion)  
2 cloves garlic, minced  
1/2 cup dry white wine (like Pinot Grigio or Sauvignon Blanc) or chicken broth  
1 tablespoon Dijon mustard  
1 teaspoon fresh rosemary, finely chopped (or 1/2 teaspoon dried)  
1 cup heavy cream  
1/4 cup grated Parmesan cheese  
Fresh rosemary sprigs or parsley for garnish (optional)

### DIRECTIONS

1. Let's get this elegant dish cooking!
2. Prepare : Chicken: Pat the chicken pieces dry with paper towels. Season generously on all sides with salt and black pepper.
3. Sear : Chicken: Heat the olive oil in a large skillet (oven-safe if you plan to keep warm) over medium-high heat. Add the seasoned chicken in a single layer (cook in batches if necessary to avoid overcrowding, which steams rather than sears). Sear for 3-4 minutes per side until golden brown. The chicken doesn't need to be cooked through at this point. Remove the chicken from the skillet and set aside.
4. Saut  Aromatics: Reduce the heat to medium. Add the butter to the skillet and let it melt. Add the minced shallot (or onion) and cook for 2-3 minutes until softened. Add the minced garlic and chopped fresh rosemary, cooking for another minute until fragrant.
5. Deglaze with : Wine/Broth: Pour in the white wine or chicken broth, scraping up any browned bits from the bottom of the pan with a wooden spoon. Bring to a simmer and let it reduce by about half, about 2-3 minutes. This concentrates the flavors.
6. Whisk in : Dijon & Cream: Whisk in the Dijon mustard until fully incorporated. Gradually whisk in the heavy cream. Bring the sauce to a gentle simmer, then reduce the heat to low.
7. Return : Chicken & Simmer: Return the seared chicken pieces to the skillet, nestling them into the sauce. Cover the skillet and let it simmer for 8-12 minutes, or until the chicken is cooked through (internal temperature of 165°F / 74°C) and the sauce has thickened slightly.

8. **Add :** Parmesan & **Serve:** Stir in the grated Parmesan cheese until melted and smooth. Taste the sauce and adjust seasoning (salt, pepper) if needed. Garnish with fresh rosemary sprigs or parsley. Serve hot directly from the skillet or transferred to a serving platter.

## SWAPS & NOTES

, which are a classic pairing with poultry.

When combined with cream, these ingredients transform into a velvety, rich sauce that elevates simple chicken breasts into a sophisticated meal.

This dish highlights how a few well-chosen ingredients and classic techniques can create an incredibly flavorful and surprisingly quick gourmet experience right in your home kitchen.

Chicken thighs will stay a bit juicier.

## TIPS FOR SUCCESS

Pat Chicken Dry: This is crucial for getting a good sear and a golden-brown crust on your chicken.

Don't Overcrowd: Sear chicken in batches if your skillet isn't large enough.

Overcrowding lowers the pan temperature and leads to steaming, not searing.

Deglazing is Key: Those browned bits on the bottom of the pan ("fond") are packed with flavor.

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

Original recipe: <https://chefmaniac.com/creamy-rosemary-dijon-chicken-a-flavorful-and-elegant-dish/>