

This Creamy Cheesy Garlic Butter Chicken Will Be Your New Favorite Dinner

Cheesy Garlic Butter Chicken



TIME
10 mins

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INGREDIENTS

For the Chicken:

- 2 large chicken breasts, sliced in half lengthwise
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning

For the Garlic Butter Sauce:

- 2 tablespoons butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ teaspoon red pepper flakes (optional, for heat)
- 2 tablespoons fresh parsley, chopped

Step-by-Step Instructions:

1. Prepare the Chicken:
2. Sear the Chicken:
3. Make the Garlic Butter Sauce:
4. Add the Cheese and Chicken:
5. Garnish & Serve:

Best Ways to Serve Cheesy Garlic Butter Chicken:

Over pasta - Toss with fettuccine, spaghetti, or penne for an extra creamy dish.

With mashed potatoes - The creamy sauce pairs beautifully with buttery mashed potatoes.

With roasted vegetables - Serve alongside roasted

broccoli, asparagus, or Brussels sprouts.

With crusty bread - Perfect for soaking up all that rich, cheesy garlic sauce.

My Tips for the Best Cheesy Garlic Butter Chicken:

Use thinly sliced chicken breasts - Cutting them in half lengthwise helps them cook evenly and absorb the flavors better.

Don't overcook the garlic - Garlic burns quickly, so only sauté it for about 30 seconds before adding the cream.

For extra richness, add a splash of white wine - Before adding the heavy cream, deglaze the pan with ... cup of white wine for an extra layer of flavor.

Use freshly grated Parmesan - It melts more smoothly into the sauce compared to pre-packaged Parmesan.

Variations & Add-Ins:

Make it spicy - Increase the red pepper flakes or add a dash of hot sauce for extra heat.

Add mushrooms - Sauté mushrooms with the garlic for an earthy flavor.

Try spinach or sun-dried tomatoes - Toss in a handful of baby spinach or chopped sun-dried tomatoes for a fresh twist.

Use different cheeses - Swap mozzarella for provolone or Gouda for a unique cheesy flavor.

DIRECTIONS

1. Prepare the Chicken: Start by slicing the chicken breasts in half lengthwise to create thinner cutlets. This helps them cook evenly and stay tender. Season both sides with salt, black pepper, garlic powder, and Italian seasoning.
2. Sear the Chicken: In a large skillet over medium heat, melt 1 tablespoon of butter. Add the seasoned chicken and sear for 4-5 minutes per side, or until golden brown and cooked through. Remove the chicken from the skillet and set aside.
3. Make the Garlic Butter Sauce: Using the same skillet, melt the remaining 1 tablespoon of butter and add the minced garlic. Sauté for 30 seconds, just until fragrant (be careful not to burn the garlic).
4. Next, pour in the heavy cream and stir in the grated Parmesan cheese. Let the sauce simmer for 2-3 minutes, stirring occasionally, until it slightly thickens.
5. Add the Cheese and Chicken: Return the seared chicken to the skillet, placing it in the sauce. Sprinkle mozzarella cheese evenly over the top. Cover the pan and let cook for 5 minutes, until the cheese is fully melted and gooey.
6. Garnish & Serve: For a little extra kick, sprinkle red pepper flakes over the top. Garnish with fresh chopped parsley and serve warm.
7. Best Ways to Serve Cheesy Garlic Butter Chicken: Over pasta - Toss with fettuccine, spaghetti, or penne for an extra creamy dish.
8. With mashed potatoes - The creamy sauce pairs beautifully with buttery mashed potatoes.
9. With roasted vegetables - Serve alongside roasted

broccoli, asparagus, or Brussels sprouts.

10. With crusty bread - Perfect for soaking up all that rich, cheesy garlic sauce.
11. My Tips for the Best Cheesy Garlic Butter Chicken: Use thinly sliced chicken breasts - Cutting them in half lengthwise helps them cook evenly and absorb the flavors better.
12. Don't overcook the garlic - Garlic burns quickly, so only sauté it for about 30 seconds before adding the cream.
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14. Use freshly grated : Parmesan - It melts more smoothly into the sauce compared to pre-packaged Parmesan.
15. Variations & Add-Ins: Want to switch things up? Try these variations:
16. Make it spicy - Increase the red pepper flakes or add a dash of hot sauce for extra heat.
17. Add mushrooms - Sauté mushrooms with the garlic for an earthy flavor.
18. Try spinach or sun-dried tomatoes - Toss in a handful of baby spinach or chopped sun-dried tomatoes for a fresh twist.
19. Use different cheeses - Swap mozzarella for provolone or Gouda for a unique cheesy flavor.
20. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! You can prepare the chicken and sauce separately and store them in the fridge for up to 2 days. Reheat on the stove over low heat until warmed through.
21. Q: Can I use half-and-half instead of heavy cream?A: Yes, but the sauce won't be as rich and creamy. If using half-and-half, you might need to add a little cornstarch (about ½ teaspoon mixed with water) to help thicken the sauce.
22. Q: What's the best way to reheat leftovers?A: Reheat gently in a skillet over low heat with a splash of cream or milk to keep the sauce from drying out. You can also microwave in 30-second intervals, stirring in between.
23. Q: Can I use chicken thighs instead of breasts?A: Absolutely! Boneless, skinless chicken thighs work great and will add even more flavor to the dish.
24. Why You Need to Try This Cheesy Garlic Butter Chicken: This Cheesy Garlic Butter Chicken is the kind of meal that never fails to impress. It's creamy, cheesy, garlicky, and just the right amount of indulgent-everything you want in a comfort food dish. Plus, it's easy to make in just one skillet and pairs well with so many sides.
25. If you try this recipe, let me know how it turns out! And if you put your own spin on it-maybe adding mushrooms, spinach, or even a crispy breadcrumb topping-I'd love to hear about it. Happy cooking!

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