

Creamy Marry Me Chicken Soup with Garlic Herb Croutons - Pure Comfort in a Bowl

warm, comforting bowl of soup that feels indulgent but comes together effortlessly



CREAMY MARRY ME CHICKEN SOUP WITH GARLIC HERB CROUTONS

YOU WILL NEED:
1 lb chicken breast, diced
2 tbsp butter
1 small onion, diced
3 cloves garlic, minced



OVEN
375°F

TIME
10 mins

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Soup:

- 1 lb chicken breast, diced
- 2 tbsp butter
- 1 small onion, diced
- 3 cloves garlic, minced
- 3 cups chicken broth
- 1 cup heavy cream
- $\frac{1}{4}$ cup sun-dried tomatoes, chopped
- 1 tsp Italian seasoning
- $\frac{1}{8}$ tsp red pepper flakes
- $\frac{1}{4}$ cup grated Parmesan cheese
- 2 cups baby spinach

For the Garlic Herb Croutons:

- 2 cups cubed bread (day-old works best)
- 2 tbsp butter, melted
- $\frac{1}{4}$ tsp garlic powder
- $\frac{1}{4}$ tsp dried parsley

Step-by-Step Instructions:

1. Sauté the Chicken:
2. Build the Flavor Base:
3. Make the Creamy Broth:
4. Simmer and Finish:

How to Make the Garlic Herb Croutons:

1. Prep and Toss:
2. Bake to Perfection:

Serve and Enjoy:

Pro Tips for the Best Creamy Marry Me Chicken Soup:

Use sun-dried tomatoes packed in oil for the best flavor and softness.

Add a splash of white wine after sautéing the garlic and onions for extra depth.

For a thicker soup, add a tablespoon of flour after cooking the onions and garlic, stirring before adding the broth.

Croutons tip: Day-old bread holds up better and bakes crispier than fresh bread.

Meal prep friendly! The soup keeps well in the fridge for up to 3 days, and you can re-toast the croutons to crisp them back up.

What to Serve With This Soup:

Garlic bread or cheesy breadsticks for dipping.

A light side salad with balsamic vinaigrette to balance the richness.

DIRECTIONS

- 1. Sauté the Chicken:** In a large soup pot, I melt 2 tablespoons of butter over medium heat. I add the diced chicken breast and sauté until golden brown and cooked through, about 5-6 minutes. Once done, I remove the chicken and set it aside.
- 2. Build the Flavor Base:** In the same pot (with all those delicious browned bits), I sauté the diced onion until it softens, about 3 minutes. Then I add the minced garlic and cook for another minute, until fragrant.
- 3. Make the Creamy Broth:** I pour in the chicken broth and heavy cream, stirring well to combine. Next, I add the chopped sun-dried tomatoes, Italian seasoning, and red pepper flakes. I bring everything to a gentle simmer.
- 4. Simmer and Finish:** I return the cooked chicken to the pot and let it simmer for 10 minutes, allowing the flavors to meld and the soup to thicken slightly. Finally, I stir in the grated Parmesan cheese and baby spinach, letting the spinach wilt and the Parmesan melt into the broth.
- 5. Prep and Toss:** While the soup simmers, I preheat the oven to 375°F (190°C). In a mixing bowl, I toss cubed bread with melted butter, garlic powder, and dried parsley until evenly coated.
- 6. Bake to Perfection:** I spread the bread cubes out on a baking sheet and bake for 10 minutes, tossing halfway through, until the croutons are crispy and golden.
- 7. Serve and Enjoy:** Once the soup is ready, I ladle it into bowls and top each serving with a handful of garlic herb croutons. I like to finish it off with a little extra Parmesan and freshly cracked black pepper.

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11. Croutons tip: Day-old bread holds up better and bakes crispier than fresh bread.
12. Meal prep friendly! The soup keeps well in the fridge for up to 3 days, and you can re-toast the croutons to crisp them back up.
13. What to Serve With This Soup: While the croutons do most of the heavy lifting, I love serving this soup with:
 14. Garlic bread or cheesy breadsticks for dipping.
 15. A light side salad with balsamic vinaigrette to balance the richness.
 16. Roasted asparagus or broccoli for a bit of green on the side.
17. FAQs (From My Kitchen to Yours): Q: Can I use rotisserie chicken instead?A: Absolutely! Add shredded rotisserie chicken when simmering the broth to save time.
18. Q: Can I make it dairy-free?A: Yes! Swap the heavy cream for full-fat coconut milk and use a dairy-free Parmesan substitute.
19. Q: Can I freeze this soup?A: I wouldn't recommend freezing due to the cream, but it stays great in the fridge for a few days.
20. Why This Soup Deserves a Spot on Your Table: This Creamy Marry Me Chicken Soup with Garlic Herb Croutons is everything I love about comfort food - rich, cheesy, a little spicy, and so cozy. The crunchy croutons on top are the perfect finishing touch, making every bite indulgent and satisfying. Whether you're cooking for the family, meal prepping for the week, or just craving something warm and creamy, this soup is sure to hit the spot.
21. For more cozy, flavorful recipes, check out : Chef Maniac. If you make this soup, I'd love to hear how you customize it or what you serve on the side!

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

Original recipe: <https://chefmaniac.com/creamy-marry-me-chicken-soup-with-garlic-herb-cROUTONS-pure-comfort-in-a-bowl/>