

How to Make Juicy Garlic Butter Chicken with Melted Cheese in 20 Minutes

The Ultimate Cheesy Garlic Butter Chicken - Comfort Food at Its Best!



Cheesy Garlic Butter Chicken

INGREDIENTS:

- 2 large chicken breasts
- 4 tbsp butter (divided)
- 4 cloves garlic (minced)...



TIME
2-3 min

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INGREDIENTS

2 Large Chicken Breasts: Sliced in half lengthwise (butterflied) to ensure quick, even cooking.

4 tbsp Butter: Divided. Use high-quality salted butter for the best flavor.

4 Cloves Garlic: Minced fresh. (Avoid the jarred stuff for this specific recipe!)

1 tsp Italian Seasoning: A blend of dried oregano, basil, and rosemary.

$\frac{1}{8}$ tsp Paprika: This adds a beautiful smoky color to the sear.

Salt & Pepper: To taste.

1 cup Shredded Mozzarella: For that iconic "cheese pull."

$\frac{1}{2}$ cup Grated Parmesan: Adds a salty, nutty depth.

$\frac{1}{4}$ cup Fresh Parsley: Chopped fine for a pop of color and freshness.

Swaps and Notes:

The Protein: You can easily swap the breasts for boneless, skinless chicken thighs if you prefer darker meat. Just increase the cooking time by about 2-3 minutes per side.

The Cheese: If you want a bit of a kick, swap half of the mozzarella for Pepper Jack.

The Fat: If you are watching your saturated fat intake, you can use 2 tablespoons of olive oil for the initial sear and finish with 2 tablespoons of butter at the end for flavor.

Step-by-Step Instructions:

Prep the Chicken: Slice your chicken breasts lengthwise. This is a pro tip-it creates more surface area for the seasoning and ensures the chicken cooks through before the garlic burns. Season both sides generously with salt, pepper, Italian seasoning, and paprika.

SautØ the Garlic: In a large skillet, melt 2 tablespoons of butter over medium heat. Once bubbly, add the minced garlic. Stir constantly for about 30-60 seconds until fragrant but not brown.

The Golden Sear: Add the chicken to the skillet. Sear for 4-5 minutes per side. You're looking for a deep, golden-brown crust.

Baste for Juiciness: Reduce the heat to medium-low. Add the remaining 2 tablespoons of butter to the pan. Use a spoon to "baste" the chicken, pouring that liquid gold garlic butter right over the top of the breasts.

The Melty Finish: Sprinkle the mozzarella and Parmesan over the chicken. Cover the skillet with a lid for 2-3 minutes. This traps the steam and creates that perfect melted cheese blanket.

Garnish and Serve: Remove from heat, sprinkle with fresh parsley, and serve immediately while the cheese is gooey.

Tips for Success:

Don't Overcrowd the Pan: If your skillet is small, cook the chicken in batches. If the pan is too full, the chicken will steam rather than sear, and you'll miss out on that delicious crust.

Use a Meat Thermometer: Chicken is perfectly juicy at 165°F (74°C). Pull it off the heat just a couple of degrees before it hits that mark, as carryover cooking will finish the job.

Room Temp Chicken: Take your chicken out of the fridge about 15 minutes before cooking. Cold meat hitting a hot pan can result in uneven cooking.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 385 kcal

Protein: 42g

Fat: 22g

Carbs: 3g

Fiber: 0.5g

Storage and Leftover Tips:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheating: To keep the chicken from getting rubbery, reheat it in a skillet over low heat with a splash of water or chicken broth, covered with a lid. This restores the moisture to the cheese and meat.

Meal Prep: This chicken slices up beautifully for a cold salad topper the next day!

DIRECTIONS

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10. Serving Suggestions and Pairings: This chicken is the ultimate "main character" of a meal. To keep it classic, serve it over a bed of pasta using my Classic Spaghetti Recipe with Homemade Sauce-the garlic butter from the chicken mingles beautifully with a red sauce.
11. For a true crowd-pleasing spread, I love starting the evening with an appetizer like this Beer Cheese Dip. If you are hosting a larger group and need more variety, these Sheet Pan Quesadillas are a great way to feed people fast while the chicken is finishing up in the skillet.
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19. Meal : Prep: This chicken slices up beautifully for a cold salad topper the next day!
20. More Recipes You Will Love: If you enjoyed the cheesy, easy nature of this dinner, you have to try some of our other community favorites:
21. This : Dorito Casserole - The ultimate weeknight shortcut.
22. Classic : Spaghetti with Homemade Sauce - For the perfect Italian night.
23. Final Thoughts: There you have it-a restaurant-quality meal in under 30 minutes. This Cheesy Garlic Butter Chicken has saved my weeknight sanity more times than I can count. It's simple, honest, and undeniably delicious.
24. Did you make this recipe? I'd love to hear how it turned out! Leave a comment below or tag us on social media. Don't forget to follow ChefManiac for more easy, flavor-packed recipes delivered right to your feed.

SWAPS & NOTES

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