

Easy Chicken in Boursin Sauce - Rich, Creamy & Flavorful

Chicken in Boursin Garlic Herb Sauce

TIME
30 min

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INGREDIENTS

4 boneless, skinless chicken breasts
Salt and black pepper, to taste
2 tablespoons olive oil
3 cloves garlic, minced
1 cup chicken broth
1 package (5.2 oz) Boursin cheese (Garlic & Fine Herbs)
1/2 cup heavy cream
1 tablespoon Dijon mustard (optional)
Fresh thyme or parsley for garnish

DIRECTIONS

1. Season the chicken. Season both sides of the chicken breasts with salt and black pepper.
2. Sear the chicken. Heat olive oil in a large skillet over medium-high heat. Cook the chicken for 5-6 minutes per side until golden brown and cooked through. Remove from the skillet and set aside.
3. Cook the garlic. Add the minced garlic to the same skillet and sauté for about 1 minute until fragrant.
4. Deglaze the pan. Pour in the chicken broth and scrape up any browned bits from the bottom of the skillet. Let it simmer for 2-3 minutes.
5. Make the sauce. Stir in the Boursin cheese, heavy cream, and Dijon mustard if using. Continue stirring until the sauce becomes smooth and creamy.
6. Return the chicken. Place the chicken back into the skillet and spoon the sauce over the top.
7. Simmer briefly. Cook for another 3-5 minutes until everything is heated through.
8. Garnish and serve. Top with fresh thyme or parsley before serving.

SWAPS & NOTES

Chicken Options Chicken thighs can be substituted for chicken breasts for a juicier result.

Boursin Flavor Garlic & Fine Herbs is classic for this recipe, but other Boursin varieties also work.

Cream Substitute Half-and-half can be used instead of heavy cream for a lighter sauce.

Add Vegetables This dish pairs nicely with additions like: Mushrooms Spinach Sun-dried tomatoes Simply stir them into the sauce while it simmers.

TIPS FOR SUCCESS

Pound the chicken evenly This helps the chicken cook at the same rate and stay juicy.

Don't rush the sear A golden crust adds extra flavor to both the chicken and the sauce.

Use freshly minced garlic Fresh garlic enhances the herb flavors in the Boursin sauce.

Adjust sauce thickness If the sauce becomes too thick, add a splash of broth or pasta water.

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