

## My Go-To Easy Comfort Food: Creamy Garlic Butter Parmesan Chicken Bake

The sauce is rich and full of flavor:



**OVEN**  
**375°F**

**TIME**  
**10 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 boneless, skinless chicken breasts
- 2 tbsp butter
- 2 cloves garlic, minced
- $\frac{1}{2}$  cup heavy cream
- $\frac{1}{2}$  cup shredded Parmesan cheese
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper

### DIRECTIONS

- 1.** Preheat and Prep: I start by preheating my oven to 375°F (190°C) and lightly greasing a small baking dish.
- 2.** Make the Garlic Butter Sauce: In a skillet over medium heat, I melt the butter and add the minced garlic, cooking for about a minute until fragrant. Then I stir in the heavy cream, Parmesan cheese, garlic powder, salt, and black pepper. I let it simmer for a couple of minutes until the sauce thickens slightly. The aroma of garlic and cheese at this point is amazing.
- 3.** Prepare the Chicken: I place the chicken breasts in the baking dish and pour the hot, creamy garlic butter sauce right over the top, making sure each piece is generously coated.
- 4.** Bake to Perfection: I pop the dish into the preheated oven and bake for 25-30 minutes, until the chicken is cooked through and the sauce is bubbling and slightly golden around the edges. The chicken should reach an internal temperature of 165°F (74°C).
- 5.** Rest and Serve: I let the chicken rest for a couple of minutes before serving so the sauce settles. Then I spoon some extra sauce over each piece and plate it up.

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

Original recipe: <https://chefmaniac.com/my-go-to-easy-comfort-food-creamy-garlic-butter-parmesan-chicken-bake/>