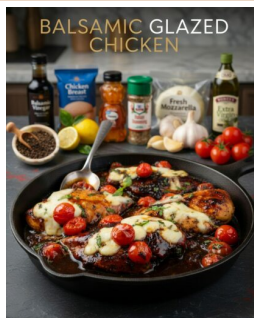


Easy Balsamic Chicken with a Rich Glaze and Tender Juicy Bite

4 boneless, skinless chicken breasts or chicken thighs



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 boneless, skinless chicken breasts or chicken thighs
1 tablespoon olive oil
2 tablespoons butter
3 cloves garlic, minced
1/2 cup balsamic vinegar
2 tablespoons honey or brown sugar
1/2 cup chicken broth
1 teaspoon Italian seasoning
1/2 teaspoon salt
1/2 teaspoon black pepper
Optional: 1 teaspoon Dijon mustard for extra depth
Fresh parsley or basil, for garnish

DIRECTIONS

1. Season the chicken. Pat the chicken dry and season both sides with salt, pepper, and Italian seasoning.
2. Sear the chicken. Heat the olive oil in a large skillet over medium-high heat. Add the chicken and cook for 4 to 5 minutes per side, until nicely browned. Remove the chicken and set aside.
3. Cook the garlic. Lower the heat slightly and add the butter to the same skillet. Stir in the garlic and cook for about 30 seconds until fragrant.
4. Build the sauce. Pour in the balsamic vinegar, honey, and chicken broth. Stir well, scraping up any browned bits from the bottom of the skillet. Add Dijon mustard if using.
5. Simmer and reduce. Bring the sauce to a gentle simmer and let it cook for 3 to 5 minutes until it starts to reduce slightly.
6. Finish the chicken. Return the chicken to the skillet and spoon the sauce over the top. Simmer for another 5 to 7 minutes, or until the chicken is cooked through and the sauce has thickened into a glossy glaze.
7. Garnish and serve. Sprinkle with fresh parsley or basil and serve hot with your favorite sides.

SWAPS & NOTES

Chicken thighs are a great substitute if you want even more richness and moisture, while chicken breasts keep the dish leaner and cook quickly.

Honey gives the sauce a smooth sweetness, but brown sugar works well too if that is what you have on hand.

If you like a slightly more savory finish, a spoonful of Dijon mustard adds nice depth without overpowering the balsamic flavor.

You can also add sliced mushrooms, cherry tomatoes, or onions to the skillet for extra texture and color.

TIPS FOR SUCCESS

A good sear is one of the keys to making this recipe shine.

Let the chicken cook undisturbed long enough to develop color before flipping it, because that browning adds a lot of flavor to the final dish.

It also helps to avoid reducing the sauce too aggressively.

Balsamic vinegar can become sharp if rushed over very high heat, so a steady simmer works best.

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

Original recipe: <https://chefmaniac.com/easy-balsamic-chicken-with-a-rich-glaze-and-tender-juicy-bite/>