

How to Make the Internet's Favorite One-Pot Garlic Butter Chicken

There are several reasons why this one-pot garlic butter chicken stands out from the crowd:



TIME
10 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1/2 cup unsalted butter
- 6 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper to taste
- 1 cup chicken broth
- Fresh parsley for garnish

DIRECTIONS

- 1. Prepare the : Chicken:** Season the chicken breasts with salt and pepper on both sides. This simple step enhances the overall flavor of the dish.
- 2. Heat the : Butter:** In a large skillet over medium heat, melt the butter. Once melted, add the minced garlic and sauté for about 1 minute until fragrant. Be careful not to burn the garlic, as it can turn bitter.
- 3. Cook the : Chicken:** Add the seasoned chicken breasts to the skillet. Cook for about 5-7 minutes on each side until they are golden brown and cooked through. You can use a meat thermometer to ensure they reach an internal temperature of 165°F (75°C).
- 4. Add : Broth and Herbs:** Pour in the chicken broth and sprinkle the thyme and rosemary over the chicken. Bring the mixture to a simmer, allowing the flavors to meld together for about 10 minutes.
- 5. Garnish and : Serve:** Once cooked, remove the skillet from heat. Garnish with fresh parsley before serving. This adds a pop of color and freshness to the dish.

TIPS FOR SUCCESS

Use Fresh Herbs: While dried herbs work well, using fresh thyme and rosemary can elevate the flavor even more.

Customize Your Veggies: Feel free to add vegetables like spinach, bell peppers, or mushrooms to the skillet during the last few minutes of cooking for added nutrition and flavor.

Make It Spicy: If you enjoy a bit of heat, add a pinch of red pepper flakes when sautéing the garlic.

Leftovers: This dish reheats beautifully, making it perfect for meal prep.

