

## Creamy Herb Chicken

To serve 4 people, you will need the following ingredients:



**TIME**  
**15 min**

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### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 cup heavy cream
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh rosemary, chopped
- Salt and pepper to taste
- Fresh parsley for garnish

### DIRECTIONS

- 1. Marinate the : Chicken:** In a bowl, combine olive oil, minced garlic, thyme, rosemary, salt, and pepper. Add the chicken breasts and coat them well. Let them marinate for at least 15 minutes (or up to 2 hours in the fridge for deeper flavor).
- 2. Cook the : Chicken:** Heat a large skillet over medium heat. Add the marinated chicken breasts and cook for about 6-7 minutes on each side, or until they are golden brown and cooked through. Remove the chicken from the skillet and set aside.
- 3. Prepare the : Sauce:** In the same skillet, pour in the heavy cream and bring it to a gentle simmer. Scrape up any browned bits from the bottom of the pan for added flavor. Stir in additional herbs if desired.
- 4. Combine and : Serve:** Return the chicken to the skillet, spooning the creamy sauce over the top. Let it simmer for another 5 minutes to meld the flavors. Garnish with fresh parsley before serving.

### TIPS FOR SUCCESS

**Herb Variations:** Feel free to experiment with different herbs like basil or oregano for a unique twist on the flavor profile.

**Make it Lighter:** Substitute half-and-half for heavy cream if you want a lighter version of the sauce without sacrificing too much creaminess.

**Add Vegetables:** Incorporate spinach or sun-dried tomatoes into the sauce for added nutrition and flavor.

**Leftover Magic:** This dish makes excellent leftovers!

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

Original recipe: <https://chefmaniac.com/creamy-herb-chicken/>