



Creamy Garlic Chicken 🧄🍋

Ingredients:

- 6 chicken thighs (bone-in or boneless)
- 2 tablespoons olive oil
- 1 tablespoon butter
- 5 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1 teaspoon Italian seasoning
- 1/2 teaspoon paprika
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)
- Lemon wedges, for serving

Directions:

1. Season the chicken thighs with salt, black pepper, paprika, and Italian seasoning.
2. Heat olive oil and butter in a large skillet over medium-high heat. Sear the chicken thighs for 5-6 minutes per side until golden and cooked through. Remove and set aside.
3. In the same skillet, add the minced garlic and sauté for 1-2 minutes until fragrant.
4. Pour in the chicken broth and scrape up any browned bits from the bottom of the pan. Let it simmer for 2 minutes.
5. Stir in the heavy cream, then return the chicken thighs to the skillet. Simmer for 5-7 minutes, allowing the sauce to thicken.
6. Garnish with fresh parsley and serve with lemon wedges for extra zest.

Enjoy this creamy, garlic-infused chicken dish with rice, potatoes, or crusty bread! 🍴🌟

Prep time: 10 minutes | Cooking time: 25 minutes | Servings: 4 | 500 Kcal