

Balsamic Glazed Brown Butter Chicken

A savory and rich chicken dish with a beautifully browned exterior, served with a sweet balsamic glaze.


25 min

Total time

Intermediate

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast, 2 tablespoons butter, 2 tablespoons balsamic vinegar, Salt and pepper to taste

Steps

- 1 Season the chicken breast with salt and pepper.
- 2 In a hot skillet, melt the butter until it turns a nutty brown color.
- 3 Add the seasoned chicken breast to the skillet and brown on both sides, cooking until fully cooked through.
- 4 Remove the chicken from the skillet and set aside.
- 5 Deglaze the skillet with balsamic vinegar, scraping up any browned bits.
- 6 Pour the balsamic glaze over the chicken breast.
- 7 Serve hot and enjoy!