

Creamy Butter Chicken with Mashed Potatoes and Soft-Boiled Egg

A comforting main dish featuring tender butter-cooked chicken served alongside creamy mashed potatoes and a perfectly soft-boiled egg for added richness.



Main Dish

30 min

Total time

Easy

Difficulty

550

kcal / serving

Ingredients

- 1 chicken breast (about 150g)
- 1 tablespoon butter
- 1 medium potato (about 200g)
- 1 egg
- 50 ml milk
- Salt and pepper to taste
- Fresh parsley (optional, for garnish)

Steps

- 1 Peel and dice the potato. Boil in salted water until tender, about 15 minutes.
- 2 While potatoes cook, season the chicken breast with salt and pepper.
- 3 In a pan, melt butter over medium heat. Add chicken and cook for 6-7 minutes each side until golden and cooked through.
- 4 In the last 6 minutes of potato boiling, place the egg in boiling water and cook for exactly 6 minutes for a soft-boiled egg.
- 5 Drain potatoes and mash with milk, salt, and pepper until smooth and creamy.
- 6 Peel the egg carefully and slice in half.
- 7 Plate the mashed potatoes, place the butter chicken on top or beside it, and add the soft-boiled egg halves.
- 8 Garnish with fresh parsley if desired and serve immediately.