

# Creamy Mustard Pan Sauce for Chicken Breast

Elevate your chicken breast with this creamy mustard pan sauce, perfect for a quick and flavorful dinner.


**20 min**

Total time

**Easy**

Difficulty

**350**

kcal / serving

## Ingredients

- 1 chicken breast
- 1/4 cup chicken broth
- 1 tablespoon Dijon mustard
- 2 tablespoons heavy cream
- 1 tablespoon butter
- Salt and pepper to taste
- Fresh parsley for garnish

## Steps

- 1 Season the chicken breast with salt and pepper.
- 2 In a skillet, heat butter over medium heat and cook the chicken breast until golden brown and cooked through.
- 3 Remove the chicken from the skillet and set aside.
- 4 In the same skillet, add chicken broth and mustard, stirring to combine.
- 5 Pour in the heavy cream and let the sauce simmer until slightly thickened.
- 6 Return the chicken to the skillet, spooning the sauce over it.
- 7 Garnish with fresh parsley and serve hot.