

Creamy Yogurt Chicken

A delicious and creamy chicken dish made with tangy yogurt sauce that is sure to impress your taste buds.



Main Dish

35 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 chicken breast, 1/2 cup plain yogurt, 1 tablespoon olive oil, 2 cloves garlic (minced), 1 teaspoon paprika, salt and pepper to taste, fresh herbs for garnish

Steps

- 1 In a bowl, mix together yogurt, minced garlic, paprika, salt, and pepper.
- 2 Add chicken breast to the yogurt marinade and ensure it's coated evenly. Let it marinate for at least 30 minutes.
- 3 Heat olive oil in a pan over medium heat.
- 4 Add the marinated chicken breast and cook for about 6-7 minutes per side or until fully cooked.
- 5 Serve the creamy yogurt chicken hot, garnished with fresh herbs.