

Creamy Yogurt Chicken

A deliciously creamy and tangy chicken dish made with yogurt that's perfect for a cozy dinner. Serve with rice or bread for a satisfying meal.



Main Dish

25 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 chicken breast, 1/2 cup plain yogurt, 1 clove garlic (minced), 1 teaspoon paprika, 1 tablespoon olive oil, Salt and pepper to taste

Steps

- 1 In a bowl, mix yogurt, minced garlic, paprika, salt, and pepper.
- 2 Add the chicken breast to the yogurt mixture, making sure it's coated well.
- 3 Heat olive oil in a pan over medium heat.
- 4 Cook the chicken breast in the pan until golden brown and cooked through, about 6-8 minutes per side.
- 5 Serve hot with your choice of side dish.