

Garlic Butter Herb Chicken

A succulent pan-seared chicken breast infused with rich garlic butter and fresh herbs. This simple yet flavorful dish is perfect for a quick, satisfying main course.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast (about 150g)
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme leaves (or 1/2 teaspoon dried thyme)
- Salt and pepper to taste
- 1 teaspoon olive oil
- Fresh parsley for garnish (optional)

Steps

- 1 Season the chicken breast on both sides with salt, pepper, and thyme.
- 2 Heat olive oil in a skillet over medium heat.
- 3 Add the chicken breast and cook for 5-6 minutes on one side until golden brown.
- 4 Flip the chicken and add butter and minced garlic to the pan.
- 5 Spoon the melted butter and garlic over the chicken continuously while cooking for another 5-6 minutes, or until the chicken is cooked through.
- 6 Remove the chicken from the skillet and let it rest for a couple of minutes.
- 7 Garnish with fresh parsley if desired and serve warm.