



Elevated Creamy Marry Me Chicken

Prep Time: 15 minutes
Cook Time: 30 minutes
Yield: 4 Servings

INGREDIENTS

4 boneless, skinless chicken breasts (or bone-in, skin-on thighs for extra flavor)

1/4 cup all-purpose flour (for dredging)

2 tbsp olive oil

2 tbsp unsalted butter

3 garlic cloves, minced

1/4 cup dry white wine (e.g., Sauvignon Blanc or Chardonnay)

1 cup heavy cream

1/2 cup chicken broth

1/2 cup freshly grated Parmigiano-Reggiano cheese

1/3 cup sun-dried tomatoes, chopped

1 tsp Italian seasoning

1 tsp fresh thyme leaves

1 tsp fresh rosemary, finely chopped

1/2 tsp crushed red pepper flakes (optional)

1/4 tsp lemon zest (plus juice from half a lemon)

1 cup wild mushrooms (e.g., shiitake, oyster, or cremini), sliced

Salt and black pepper, to taste

1/4 cup toasted pine nuts (for garnish)

1/4 cup fresh basil leaves, chopped (for garnish)

DIRECTIONS

1. **Prep the Chicken:** Pat the chicken breasts (or thighs) dry with a paper towel and season with salt and pepper. Lightly dredge each piece in flour, shaking off any excess.
 2. **Sear the Chicken:** Heat the olive oil and butter in a large skillet over medium heat. Sear the chicken for 4-5 minutes on each side (skin-side down first if using thighs) until golden brown. Remove from the skillet and set aside.
 3. **Sauté the Mushrooms:** In the same skillet, add the mushrooms and cook for 4-5 minutes until softened and golden. Remove and set aside with the chicken.
 4. **Make the Sauce:** Add the garlic to the skillet and sauté for 30 seconds until fragrant. Pour in the white wine, scraping up the browned bits from the pan, and let it simmer for 1-2 minutes until slightly reduced.
 5. **Combine Ingredients:** Stir in the chicken broth, heavy cream, Parmigiano-Reggiano cheese, sun-dried tomatoes, Italian seasoning, thyme, and rosemary. Simmer the sauce for 2-3 minutes until it starts to thicken slightly.
 6. **Return Chicken and Mushrooms:** Add the chicken and mushrooms back to the skillet, spooning the sauce over them. Cover and let simmer for 10-12 minutes, or until the chicken is cooked through (internal temperature of 165°F).
 7. **Brighten the Flavor:** Just before serving, stir in the lemon juice and zest.
 8. **Garnish:** Plate the chicken, spoon the sauce generously over it, and top with toasted pine nuts and fresh basil.
- Serving Suggestions:

Serve over saffron risotto, creamy polenta, or fresh pappardelle pasta to complement the elevated flavors.

This version of the dish bursts with fresh, aromatic herbs, the richness of wild mushrooms, and the perfect balance of acidity and texture from lemon zest and toasted pine nuts. Perfect for a romantic dinner or a special occasion!



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Recipe adapted from:
Chef Floyd