



Choco Fever Dream

Morton's Chicken – Festive Copycat Chicken Breast Recipe

10 min
Prep time

4
Servings

20 min
Cook time

Easy
Difficulty

30 min
Total time

American
Cuisine

Ingredients

Chicken Preparation

- ☐ 4 boneless skinless chicken breasts (about 6 oz each)
- ☐ 1 tsp salt
- ☐ 1/2 tsp freshly ground black pepper
- ☐ 2 tbsp all-purpose flour

The Buttery Sauce

- ☐ 3 tbsp unsalted butter, divided
- ☐ 2 cloves garlic, minced
- ☐ 1/4 cup dry white wine

- ☐ 1/4 cup low-sodium chicken broth
- ☐ 1 cup heavy cream
- ☐ 1 tbsp fresh lemon juice
- ☐ 1 tsp Dijon mustard
- ☐ 1 1/2 tsp fresh thyme leaves (or 1 tsp dried)
- ☐ Lemon zest of 1 lemon
- ☐ Salt and pepper, to taste (for sauce)

Garnish

- ☐ Fresh parsley, chopped, for garnish

Instructions

- 1** First, just pat the chicken breasts dry with paper towels. Honestly, it's a small step, but it's what makes the difference. Season both sides with salt and pepper, then dredge each breast lightly in flour, shaking off any excess so it's just a whisper of a coating.
- 2** Heat 1 tablespoon of butter in the skillet over medium-high heat. Once it's bubbling, add the chicken and sear until a lovely golden brown crust forms, about 3-4 minutes per side. I mean, that color is everything. Transfer them to a plate to rest for a bit.
- 3** In that same skillet, add the remaining 2 tablespoons of butter. Toss in the minced garlic and cook it just until it smells wonderful and fragrant, which only takes about 30 seconds.
- 4** Now, deglaze the pan with the white wine. Use your spoon to scrape up all those little browned bits—that's where the real flavor lives. Let the wine reduce by half, which usually takes around 2 minutes.
- 5** Pour in the chicken broth and heavy cream, bringing it to a gentle simmer. Stir in the lemon juice, Dijon mustard, thyme, and lemon zest. Just let the sauce thicken slightly for about 3-4 minutes.
- 6** Return the seared chicken breasts to the skillet and spoon that rich sauce right over them. Simmer for another 2-3 minutes. Just make sure the internal temperature reaches 165°F (74°C) so it's just right.

- 7 Remove the skillet from the heat. Let the chicken rest for about 2 minutes-well, patience is key here-then plate them. Drizzle the remaining sauce over the breast and sprinkle with chopped parsley.
- 8 Serve it up immediately with your favorite sides, maybe roasted vegetables, mashed potatoes, or buttery rice. Wow, that rich, buttery sauce really does feel like a treat.

Nutrition per serving

580 kcal

Calories

44 g

Protein

8 g

Carbs

42 g

Fat

Tips & notes

- Patting the chicken dry is the secret to that golden crust.
- Using a non-stick skillet makes cleaning up this cream sauce so much easier.
- Resting the meat for 2 minutes keeps the juices inside where they belong.