

Chicken Tarragon

This creamy tarragon chicken recipe is a very easy meal that's designed to impress! It's ready in just half an hour, so you'll feel like a gourmet chef in no time.

Ingredients:

2 large chicken breasts cut in half lengthwise
Salt & pepper to taste
1/2 teaspoon garlic powder
Flour for dredging
1 tablespoon olive oil

3 tablespoons butter divided
2/3 cup dry white wine
1 tablespoon fresh tarragon chopped
1/2 cup heavy/whipping cream
Fresh chopped parsley, for serving optional

Directions:

Cut your chicken breasts in half lengthwise to make 4 thinner cutlets. Sprinkle them with salt and pepper and garlic powder, then coat them in the flour.
Add the olive oil and 1 tablespoon of the butter to a skillet over medium-high heat. Once the pan is hot, add the chicken and cook for 4-5 minutes/side until golden. Transfer the chicken to a plate.
Add the wine to the pan and let it bubble for about a minute. Stir to scrape up any browned bits from the bottom of the pan.
Add the remaining butter and the tarragon to the pan, and continue simmering for another 2 minutes.
Add the cream and chicken back into the pan. Reduce the heat to medium and cook for another 5 minutes or until the chicken is cooked through and the sauce has thickened up a bit. Season with extra salt & pepper as needed and sprinkle with fresh parsley if using.

