

Marry Me Chicken



Ingredients:

Chicken:

- 6 chicken thighs
- Onion powder
- Garlic powder
- Cajun seasoning
- Black pepper
- Paprika
- Italian herbs
- Olive oil (for searing)

Sauce:

- 2 tbsp butter
- 2 tbsp fresh minced garlic
- ½ cup chicken broth

Instructions:

1. Season chicken thighs with all dry seasonings to taste.
2. Sear in olive oil on both sides until golden, then set aside.
3. In the same skillet, melt butter and sauté garlic until fragrant.
4. Pour in chicken broth and stir well.
5. Return chicken to pan, cover, and simmer 15–20 mins until tender and juicy.
6. Serve over mashed potatoes, rice, or pasta. Spoon on extra sauce and enjoy the compliments!