

Million-Dollar Chicken



Ingredients:

2 boneless, skinless chicken breasts
1 tbsp olive oil
1/2 cup cream cheese (softened)
1/2 cup heavy cream
1/4 cup grated Parmesan cheese
1 tsp garlic powder
1/2 tsp onion powder
1 tsp dried thyme
Salt and pepper to taste
Fresh parsley (for garnish)

Instructions:

Heat olive oil in a large skillet over medium heat. Season chicken breasts with salt, pepper, garlic powder, and onion powder.

Cook chicken for 6-7 minutes on each side until golden and cooked through. Remove from skillet and set aside.

In the same skillet, add cream cheese and heavy cream. Stir until smooth and creamy.

Add grated Parmesan and thyme, stirring until the sauce thickens (about 3 minutes).

Return chicken to the skillet, spooning the creamy sauce over the top.

Let the chicken simmer in the sauce for 2-3 minutes. Garnish with fresh parsley before serving.

Serve with rice or steamed vegetables for a complete meal!