

Parm-Garlic Chicken

This recipe is a single skillet recipe, so moms will love it. AND it can be served a number of different ways, so the family won't get tired of it! This mouth watering recipe is is sure to be a hit!

Course Main Dish
Cuisine American

Servings 4 PEOPLE **Prep Time** 20 MINUTES **Cook Time** 20 MINUTES

Ingredients

- 4 Boneless Skinless Chicken Thighs (sliced thin)
- 2 tbsp olive oil
- 8 oz Fresh Mushrooms (sliced)
- 1 small Zucchini (chopped)
- 1/4 cup Butter
- 1 1/2 tsp Minced Garlic
- 2 tbsp Cornstarch
- 1/2 cup Chicken Broth
- 1 cup Heavy Whipping Cream
- 1/2 cup Parmesan cheese
- 1/4 tsp Pepper
- 1/2 tsp Salt

Instructions

1. Add olive oil & chicken into pan & cook through. Set chicken aside.

2. Add vegetables & cook for a few minutes, until tender. Set vegetables aside.

3. Melt butter in pan, add garlic & stir. Stir in cornstarch & heat until thickened.

4. Slowly stir in chicken broth, cream, cheese, salt, & pepper.

5. Add the chicken & vegetables into mixture. Serve over potatoes, noodles, or rice. Enjoy!