

Treasure Barrel

Texas Roadhouse Butter Chicken Skillet Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken

- [ ] 2 lbs boneless, skinless chicken breasts, cut into 1-inch cubes
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp garlic powder
- [ ] 1/2 tsp onion powder
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 2 tbsp olive oil
- [ ] 2 tbsp unsalted butter

For the Creamy Butter Sauce

- [ ] 1 tbsp unsalted butter
- [ ] 1 small yellow onion, finely diced
- [ ] 4 cloves garlic, minced
- [ ] 1 1/2 cups heavy cream
- [ ] 1/2 cup low-sodium chicken broth
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1/4 tsp salt, or to taste
- [ ] 2 tbsp fresh parsley, chopped, for garnish

Instructions

1. First, let's get our chicken ready. In a medium bowl, toss the chicken cubes with the smoked paprika, garlic powder, onion powder, salt, and pepper. Use your hands to make sure every single piece is evenly coated in that beautiful, fragrant spice blend. Set it aside for a moment to let the flavors mingle. This little pause allows the seasoning to really adhere to the chicken, which makes a world of difference. It's a quiet moment before the cooking begins.

2. Now for that gorgeous sear. Place a large skillet, preferably cast iron, over medium-high heat. Add the olive oil and 2 tablespoons of butter. Once the butter is melted and foaming gently, carefully add the chicken to the pan in a single layer. Don't overcrowd it; work in batches if you need to! Let the chicken cook for about 3-4 minutes per side, without moving it too much. You want to develop a deep, golden-brown crust. Once cooked through, transfer the chicken to a plate and set it aside.

3. In that same skillet, reduce the heat to medium and add the remaining tablespoon of butter. Add your finely diced onion and cook, stirring occasionally, until it becomes soft and translucent, which usually takes about 4-5 minutes. Then, add the minced garlic and cook for just another minute until you can smell its incredible aroma. Be careful not to let the garlic burn. You're building such a beautiful flavor base right here in the pan.

4 Time to create that luscious sauce. Pour in the chicken broth, using a wooden spoon to gently scrape up any of those tasty browned bits from the bottom of the pan—that's pure flavor! Let it bubble for a minute, then stir in the heavy cream and grated Parmesan cheese. Bring the sauce to a gentle simmer, letting it cook for 3-4 minutes until it has thickened slightly. It should be thick enough to coat the back of your spoon. Taste it and add a bit more salt if you think it needs it.

5 Finally, return the seared chicken and any juices from the plate back into the skillet. Stir everything together, nestling the chicken into that creamy, dreamy sauce. Let it all warm through for another minute or two. The chicken will soak up some of that beautiful sauce, becoming even more tender and flavorful. Just before serving, turn off the heat and sprinkle generously with fresh parsley. The bright green color is like the perfect finishing touch on your masterpiece. Serve it hot and watch everyone's faces light up.

Nutrition per serving

580 kcal	38 g	8 g	45 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even richer flavor, you can deglaze the pan with a splash of white grape juice after sautéing the garlic, just before adding the chicken broth. Let it cook down for a minute to add a lovely depth.
- Be sure your heavy cream is at room temperature before adding it to the skillet. This helps prevent the sauce from breaking and ensures it incorporates smoothly and evenly.
- This dish is incredibly forgiving. If your sauce gets a little too thick, just stir in another splash of chicken broth or cream until it reaches a consistency you love. Cooking should be flexible and feel good!