

Creamy Skillet Garlic Chicken & Broccoli



Ingredients:

2 pounds boneless chicken breasts	2 to 3 cups chopped broccoli
1/2 teaspoon paprika	Salt, to taste
4 Tbsp butter, divided	Black pepper, to taste
4-5 cloves garlic, minced	1 tsp chopped fresh parsley
1 can Cream of Chicken Soup	Lemon wedges , optional
3/4 cup water	Rice or pasta

Directions:

Season chicken with salt, pepper, and paprika. Set aside. Heat large pan on medium-high heat. Melt 2 tablespoons butter. Add chicken and cook on each side until chicken is browned (about 5 minutes). Remove from pan, cover, and keep warm. In same pan, melt remaining 2 tablespoons of butter. Add garlic and cook until garlic is lightly brown and fragrant. Whisk in condensed cream of chicken soup and water. Cook until the mixture is hot and bubbly. Turn heat down to low. Return chicken to pan and add broccoli. Cover and cook until chicken is cooked through (about another 10 minutes or so). Serve with rice or pasta and wedges of lemon. Garnish with chopped parsley.

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