

CREAMY LEMON-BASIL CHICKEN

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

1 pound chicken cutlets
3 ounces reduced fat cream cheese, cut into pieces
1 $\frac{1}{4}$ cups unsalted chicken broth
2 tablespoons unsalted butter, divided
2 tablespoons fresh basil, chopped
2 teaspoons garlic, minced
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ground pepper
1 small lemon, thinly sliced and seeds removed



INSTRUCTIONS

Sprinkle your chicken evenly with salt and pepper. Heat 1 tablespoon of butter in a large nonstick skillet over medium heat until bubbling. Add the chicken; cook until browned and cooked through, about 3 minutes per side. Transfer the chicken to a plate and cover the plate to keep the chicken warm. Return the pan to medium heat. Add the remaining 1 tablespoon of butter and swirl around to coat the pan. Add garlic; cook, stirring constantly, until fragrant, about 1 minute. Add the broth and bring it to a boil over medium-high heat. Add cream cheese; cook, stirring constantly, until melted and thickened, about 5 minutes. Stir in the lemon slices and basil. Return the chicken and accumulated juices to the pan; simmer over medium heat until the sauce thickens and coats the chicken, about 4 minutes.