

CREAMY GARLIC CHICKEN WITH WHITE WINE & THYME

Poulet à l'Ail, Vin Blanc et Thym

Source: The Gilded Table – *February Edition*

Prep Time: 10 minutes

Cook Time: 30 minutes | **Yield:** Serves 4



Recipe Description

Tender chicken gently simmered in a velvety garlic cream sauce, lifted with white wine and fresh thyme. Comforting yet refined, this dish is meant to be savored slowly—spooning extra sauce without apology and lingering long after the plates are cleared.

Ingredients

4 boneless, skinless chicken breasts

or thighs

Fine sea salt and freshly ground
black pepper

2 tablespoons olive oil

2 tablespoons butter

4–5 garlic cloves, thinly sliced

½ cup dry white wine (Sauvignon
Blanc or Pinot Grigio)

¾ cup heavy cream

½ cup chicken broth

1–2 teaspoons fresh thyme leaves,
plus more for finishing

Optional: a very small squeeze of
lemon juice

Instructions

1. Pat the chicken dry and season generously with salt and pepper on both sides.
2. Heat the olive oil and butter together in a wide skillet over medium heat.
3. Add the chicken and cook until golden, about 4–5 minutes per side. Remove to a plate and keep warm.
4. Lower the heat slightly and add the sliced garlic to the pan. Cook gently for 30–60 seconds, just until fragrant—do not brown.
5. Pour in the white wine, scraping up any browned bits from the pan. Simmer for 2–3 minutes, until reduced by about half.
6. Stir in the chicken broth, cream, and thyme. Simmer gently until the sauce thickens slightly, about 5 minutes.
7. Return the chicken to the pan, nestling it into the sauce. Spoon sauce over the top and simmer 5–7 minutes, until cooked through and tender.
8. Taste and adjust seasoning. Add a bare whisper of lemon juice if desired. Finish with fresh thyme before serving.

Notes

- Perfect alongside pasta with shallots and cream or simple buttered vegetables.
- Spoon the sauce generously — this is not a restrained dish.
- Even better the next day... if there *is* a next day.