

Butter Chicken Skillet Inspired by Texas Roadhouse

Butter Chicken Skillet Inspired by Texas Roadhouse brings the bold, comforting flavors of a restaurant classic right into your kitchen. With juicy chicken breasts, a golden sear, and a rich buttery sauce flavored with honey, garlic, and smoked paprika, this dish is quick, easy, and deeply satisfying. Perfect for weeknight dinners or casual entertaining, it transforms simple ingredients into a meal that feels indulgent without taking hours to prepare.

Why This Butter Chicken Skillet Works

Restaurant-Inspired at Home

Texas Roadhouse is known for hearty flavors, and this butter chicken skillet captures that essence. By combining butter, honey, and smoky paprika, the sauce becomes both savory and slightly sweet, coating every bite of chicken. The skillet method locks in flavor, producing juicy chicken with caramelized edges. You don't need to leave home to enjoy the comfort of a restaurant-quality dish.

A Quick and Flexible Dinner

This skillet recipe comes together in less than 30 minutes, making it perfect for busy nights. At the same time, the glossy butter sauce makes it elegant enough for guests. The flavor profile works across many settings — cozy family meals, date night, or weekend entertaining. With minimal prep and one pan, you get maximum flavor and a stress-free cleanup.

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- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [4 servings 1x](#)

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Description

Butter Chicken Skillet Inspired by Texas Roadhouse combines juicy chicken breasts with a rich, buttery sauce flavored with honey, garlic, and smoked paprika. A quick, comforting dinner ready in under 30 minutes.

Ingredients

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Scale

- ☐ 4 boneless, skinless chicken breasts
 - ☐ 2 tbsp olive oil
 - ☐ 1/4 cup unsalted butter
 - ☐ 2 tsp honey
 - ☐ 1 tsp garlic powder
 - ☐ 1 tsp smoked paprika
 - ☐ 1/2 tsp salt
 - ☐ 1/2 tsp black pepper
 - ☐ 1/4 cup chicken broth
 - ☐ 1 tbsp chopped parsley (for garnish)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Mix butter, honey, garlic powder, paprika, salt, and pepper in a small bowl until smooth.
2. Heat olive oil in a skillet over medium heat. Cook chicken 5–6 minutes per side until golden and cooked through (165°F). Remove and set aside.
3. Add chicken broth to skillet to deglaze and scrape up browned bits.
4. Stir in butter mixture until smooth and glossy.
5. Return chicken to skillet, coat with sauce, and simmer 2–3 minutes.
6. Garnish with parsley and serve hot with sides of choice.

Notes

Use chicken thighs instead of breasts for juicier results.

Swap honey with maple syrup for a variation.

Add a squeeze of lemon juice at the end for brightness.

Include a splash of cream for a silkier sauce.

Serve with mashed potatoes, rice, or garlic bread for a complete meal.

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Category: Dinner
- Method: Skillet
- Cuisine: American

Nutrition

- **Serving Size:** 1 chicken breast
- **Calories:** 380
- **Sugar:** 2g
- **Sodium:** 460mg
- **Fat:** 24g
- **Saturated Fat:** 9g
- **Unsaturated Fat:** 13g
- **Trans Fat:** 0g
- **Carbohydrates:** 3g
- **Fiber:** 0g
- **Protein:** 36g
- **Cholesterol:** 110mg

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Key Ingredients for Flavor

Simple Ingredients, Big Results

The ingredient list may look short, but every item plays an important role. Chicken breasts provide lean protein. Olive oil helps achieve a golden sear. Butter creates the sauce's richness, while honey adds balance with subtle sweetness. Garlic powder and smoked paprika layer in bold flavor, while salt and pepper ensure seasoning is spot on. A splash of chicken broth ties it together, and

fresh parsley finishes with a burst of freshness.

Substitutions and Variations

This recipe is easy to customize. Chicken thighs can replace breasts for more juiciness. Fresh garlic can be swapped for garlic powder if you prefer a stronger taste. Maple syrup is a great alternative to honey. If you don't have smoked paprika, standard paprika works, though you'll miss some of the smokiness. For creaminess, add a splash of heavy cream at the end. These variations keep the dish fresh and adaptable.

Cooking the Chicken

Searing to Perfection

Start by heating olive oil in a skillet over medium heat. Season chicken with salt and pepper, then cook 5–6 minutes per side until golden and fully cooked at 165°F. Searing builds flavor through browning and creates pan bits that will later enrich the sauce. It's important not to crowd the pan — space allows for even browning and a better crust. Once done, remove the chicken and set aside.

Resting and Retaining Juices

Allowing the chicken to rest is essential. Resting lets juices redistribute, ensuring tender bites. Meanwhile, the skillet retains flavorful drippings, which form the foundation of the sauce. This step adds depth and ensures that when the chicken returns to the skillet later, it not only reheats but also absorbs the butter sauce for maximum flavor.

Building the Sauce

Deglazing the Pan

With the chicken removed, add chicken broth to the hot skillet. This deglazes the pan, scraping up all the browned bits from searing. Those bits are packed with savory flavor that enriches the sauce. Deglazing ensures nothing is wasted and turns the base of the sauce into something complex and delicious, despite the short ingredient list.

Making the Butter Blend

Next, stir in the butter mixture made with honey, garlic powder, smoked paprika, salt, and pepper. As it melts, it creates a glossy sauce that smells irresistible. The honey balances the paprika's smokiness, while garlic adds depth. In just a few minutes, you'll have a smooth, flavorful sauce ready to coat the chicken. This simple butter blend is the star of the dish.

Finishing the Dish

Returning the Chicken

Once the sauce is ready, return the seared chicken breasts to the skillet. Coat each piece generously in the butter sauce and let it simmer for 2–3 minutes. This step ensures the chicken

absorbs the flavors while the sauce thickens slightly. The result is juicy chicken with a savory, buttery glaze that clings to every bite.

Adding Garnishes

Chopped parsley or chives are the perfect garnish, adding freshness and color. A sprinkle of herbs contrasts beautifully with the golden sauce and enhances presentation. Garnishes not only brighten the dish visually but also balance the richness of the butter. With these final touches, the skillet chicken looks polished enough for a restaurant but feels comforting and homey.

Serving Suggestions

Classic Comfort Pairings

Serve this butter chicken with mashed potatoes, which soak up the sauce perfectly. Steamed rice or buttery noodles also make great pairings, creating a hearty, filling meal. Add roasted vegetables like green beans, carrots, or asparagus for balance and freshness. These sides complement the richness of the butter sauce, making the meal complete and satisfying.

Creative Twists

Get creative by slicing the chicken and serving it over pasta for a buttery garlic noodle dish. For something bold, pair it alongside dishes with more heat, like [Bang Bang Chicken Rice Bowl](#). The creamy spice contrasts beautifully with the buttery richness. You can even use leftovers in sandwiches or wraps with crisp lettuce for a whole new take.

Tips for Success

Getting the Best Flavor

Don't skip deglazing — it makes the sauce taste deeper and more savory. Taste and adjust seasoning at the end, especially since smoked paprika can vary in strength. A squeeze of lemon juice can brighten the dish if it feels too rich. Fresh herbs, even beyond parsley, like thyme or rosemary, can add aromatic layers. Small tweaks ensure the dish always tastes balanced and flavorful.

Cooking Techniques That Matter

Avoid overheating the butter mixture, as it can burn or separate. Simmering gently creates a smooth sauce. Always check chicken doneness with a thermometer for safety. Let the chicken rest before slicing to lock in juices. These small techniques ensure your butter chicken skillet delivers consistently juicy chicken and a silky, flavorful sauce every time.

Storage and Reheating

Storing Leftovers

This butter chicken skillet stores well, making it great for meal prep. Allow it to cool, then place in an airtight container. Refrigerate for up to three days. The flavors deepen overnight, making leftovers just as delicious, if not better. This makes the recipe perfect for next-day lunches or quick dinners when time is tight.

Reheating for Quality

When reheating, use the stovetop over low heat. Add a splash of chicken broth or water to restore sauce consistency. Stir gently until warmed through. Avoid microwaving too long, as it can dry the chicken or separate the sauce. Proper reheating maintains the dish's texture and flavor, keeping it almost as good as freshly made.

Frequently Asked Questions

Can I use chicken thighs instead of breasts?

Yes, chicken thighs are an excellent option. They're juicier and more flavorful, though slightly fattier. Adjust cooking time as thighs may take longer. Always check for 165°F internal temperature. Many cooks prefer thighs because they remain moist even when reheated.

How can I thicken the sauce more?

The sauce thickens as it simmers, but you can reduce it longer for extra thickness. Whisk in an extra tablespoon of butter for richness. Alternatively, combine 1 tsp cornstarch with cold broth and stir it in while simmering. These methods give you control over sauce texture without sacrificing flavor.

Can I make this ahead of time?

Yes, you can prepare the chicken and sauce ahead. Store in the fridge up to 24 hours. When ready, reheat gently on the stovetop, allowing the chicken to simmer in the sauce again to regain flavor. Making it ahead is convenient for entertaining or busy nights.

What sides pair best with this dish?

Classic sides like mashed potatoes, rice, or noodles are ideal. Roasted or steamed vegetables add balance. For bread lovers, garlic bread or dinner rolls soak up extra sauce. You can also pair it with a crisp salad for freshness. Each pairing makes the dish adaptable for different meals and occasions.

Can I freeze butter chicken skillet?

Yes, though the sauce texture may change slightly. Cool completely before freezing in airtight containers for up to two months. Thaw in the fridge overnight before reheating. Add a splash of broth or cream when reheating to refresh the sauce. Freezing makes it convenient to have a ready-made meal for later.

Conclusion

Butter Chicken Skillet Inspired by Texas Roadhouse is a flavorful, comforting recipe that proves you don't need a long ingredient list or hours in the kitchen to create something delicious. With seared chicken, a glossy butter sauce, and simple steps, it's both easy and elegant. Perfect for weeknights or guests, this dish offers flexibility, customizable flavors, and satisfying results. It's one of those recipes you'll return to often because it delivers comfort and flavor in every bite.

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