

Chicken Christopher at Home

Chicken Christopher at Home brings the flavors of Morton’s Steakhouse right to your kitchen without the need for reservations. This elegant yet approachable dish features juicy breaded chicken served in a garlic-lemon butter sauce that feels indulgent but easy to prepare. It’s a recipe you can master with simple pantry staples, creating a restaurant-worthy dinner in less than an hour. Whether for a family meal or a date-night dinner, this dish is a reliable way to impress.

The Story and Allure of Chicken Christopher

From Steakhouse to Home Kitchen

Chicken Christopher gained popularity at Morton’s Steakhouse, where it stood out as a beloved non-steak entrée. It’s proof that chicken can shine just as brightly as steak when treated with the right balance of flavor and technique. Recreating it at home gives you the freedom to enjoy this special dish more often, with no compromises on taste.

Why It Stays a Favorite

The appeal of Chicken Christopher lies in its contrasts. Breaded chicken offers crunch, while the lemon-butter garlic sauce brings a silky texture and vibrant flavor. This balance of richness and brightness makes it universally appealing. For steak lovers and chicken fans alike, it’s a dish that feels luxurious without being overly complicated.

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- Author: [Aaron recipes](#)
- Total Time: [40 minutes](#)
- Yield: [4 servings 1x](#)

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Description

Chicken Christopher at Home is a steakhouse-inspired dish featuring crispy breaded chicken served in a garlic-lemon butter sauce.

Ingredients

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Scale

- ☐ 4 boneless, skinless chicken breasts
- ☐ 1 cup all-purpose flour
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon black pepper
- ☐ 2 large eggs
- ☐ 1 cup breadcrumbs
- ☐ 2 tablespoons olive oil
- ☐ 1/2 cup unsalted butter, divided
- ☐ 4 cloves garlic, minced
- ☐ 1/4 cup freshly squeezed lemon juice
- ☐ 1/4 cup chicken stock
- ☐ 2 tablespoons fresh parsley, chopped

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Instructions

1. Pound chicken breasts to 1/2 inch thickness, season with salt and pepper.
2. Set up breading station with flour, eggs, and breadcrumbs. Coat each chicken breast.
3. Heat olive oil and 2 tbsp butter in skillet. Sear chicken 3–4 minutes per side until golden. Set aside.
4. In same skillet, melt remaining butter. Add garlic, sauté 1–2 minutes.
5. Stir in lemon juice and chicken stock. Simmer 3–4 minutes.
6. Return chicken to skillet. Spoon sauce over and simmer 5–7 minutes until cooked (165°F).
7. Garnish with parsley and serve.

Notes

Serve with mashed potatoes, pasta, or rice. Leftovers can be refrigerated for 3 days or frozen unbaked for later use.

- Prep Time: 15 minutes
- Cook Time: 25 minutes
- Category: Dinner
- Method: Pan-frying and simmering
- Cuisine: American

Nutrition

- **Serving Size:** 1 chicken breast
- **Calories:** 450
- **Sugar:** 2g
- **Sodium:** 780mg
- **Fat:** 28g
- **Saturated Fat:** 12g
- **Unsaturated Fat:** 13g
- **Trans Fat:** 0g
- **Carbohydrates:** 16g
- **Fiber:** 1g
- **Protein:** 34g
- **Cholesterol:** 115mg

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Ingredients That Make It Shine

What You'll Need

To prepare this recipe, gather boneless, skinless chicken breasts, flour, eggs, breadcrumbs, olive oil, unsalted butter, garlic, lemon juice, chicken stock, salt, pepper, and parsley. Each element plays a role: breadcrumbs provide crunch, butter builds richness, garlic brings depth, and lemon juice brightens the sauce. Together, they elevate the chicken into something remarkable.

Smart Ingredient Substitutions

This dish allows for flexibility. Panko breadcrumbs create extra crunch, while gluten-free breadcrumbs keep it suitable for dietary needs. If fresh lemons aren't available, bottled juice works in a pinch. Olive oil can be replaced with avocado oil for a slightly nuttier flavor. These substitutions ensure you can still enjoy the recipe with what you have on hand.

Preparing the Chicken Step by Step

Breading for Crispiness

Start by pounding chicken breasts to 1/2-inch thickness, ensuring even cooking. Season both sides with salt and pepper. Prepare a breading station with flour, beaten eggs, and breadcrumbs. Coat each piece first in flour, then egg, and finally breadcrumbs, pressing gently for even coverage. This layering creates a crunchy exterior that holds up against the sauce.

Achieving the Perfect Golden Sear

Heat olive oil and a couple tablespoons of butter in a skillet. Once hot, add breaded chicken breasts, searing each side for 3–4 minutes until golden brown. Avoid overcrowding the pan; sear in batches if necessary. Transfer chicken to a plate once crisped. This step locks in flavor and prepares the chicken for its buttery sauce bath.

Crafting the Garlic-Lemon Butter Sauce

Building the Flavor Base

In the same skillet, reduce heat and add the remaining butter. Once melted, sauté minced garlic until fragrant. Stir in lemon juice and chicken stock, scraping browned bits from the bottom of the pan to enrich the sauce. Simmer for 3–4 minutes until slightly reduced. This process creates a flavorful, velvety sauce that complements the chicken perfectly.

Getting the Consistency Right

The goal is a sauce that clings to the chicken without being heavy. Keep the heat moderate to avoid burning the garlic. If the sauce reduces too much, add a splash more chicken stock. Stirring in chopped parsley at the end brings a pop of freshness, ensuring the sauce feels balanced rather than overwhelming.

Bringing the Dish Together

Returning Chicken to the Pan

Place the seared chicken back into the skillet, coating each breast generously with sauce. Let it simmer for 5–7 minutes, reaching an internal temperature of 165°F. As the chicken cooks through, it absorbs the garlic-lemon butter, ensuring every bite is infused with rich, bright flavor.

Garnishing for Impact

Before serving, sprinkle freshly chopped parsley over the top. The green color contrasts beautifully with the golden chicken and buttery sauce, giving the dish an inviting appearance. Serve directly from the skillet for a rustic look or plate individually for a more refined presentation. Either way, it delivers steakhouse elegance at home.

Serving Chicken Christopher at Home

Traditional Pairings

To stay true to the steakhouse feel, serve the chicken with mashed potatoes and steamed asparagus. Potatoes soak up the sauce beautifully, while asparagus adds crunch and color. Garlic bread or a dinner roll ensures no sauce goes to waste. These pairings create a complete, comforting plate reminiscent of a fine-dining experience.

Creative Alternatives

This versatile recipe can also be served over pasta for a hearty entrée or on top of rice for a cozy bowl meal. For a lighter option, pair it with roasted vegetables and a crisp salad. If you enjoy exploring chicken variations, consider trying this [Bang Bang Chicken Rice Bowl](#) for another flavorful twist. Both recipes prove how versatile chicken can be.

Variations and Adjustments

Adding a Spicy Kick

For a spicier version, sprinkle red pepper flakes into the sauce or stir in a dash of hot sauce. Parmesan can be mixed into the breadcrumbs for extra flavor. These small tweaks add layers of complexity, giving you a unique take on the classic recipe.

Making It Lighter

For a lighter dish, use olive oil in place of some butter and air-fry the breaded chicken before finishing it in the sauce. Whole wheat breadcrumbs also offer a healthier alternative. These changes allow you to enjoy Chicken Christopher more often without losing its indulgent essence.

Storage and Make-Ahead Tips

Keeping Leftovers Fresh

Chicken Christopher stores well in the refrigerator for up to three days. Keep leftovers in an airtight container and reheat gently in a skillet with a splash of chicken stock to refresh the sauce. Avoid microwaving for too long, which can dry out the breading.

Freezer-Friendly Method

You can also freeze breaded, uncooked chicken breasts for later use. Cook them as directed when ready, then prepare the sauce fresh. While fully cooked Chicken Christopher can be frozen, the breading may lose crispness, so preparing components separately ensures better results.

FAQ

Can I use chicken thighs instead of breasts?

Yes, thighs work well and remain juicy, though cooking times may be slightly longer. Breasts are traditional, but thighs add a richer flavor profile.

Can I bake instead of pan-fry the chicken?

Yes, bake at 400°F for 20 minutes, flipping halfway. Finish in the sauce for flavor. While not as crispy, it's a lighter option.

What wine pairs well with this dish?

A crisp white like Sauvignon Blanc or Chardonnay pairs perfectly. The acidity balances the buttery sauce and complements the lemon notes.

Is it kid-friendly?

Absolutely. Its mild, crispy chicken and buttery sauce appeal to kids. Reduce garlic or lemon

slightly for picky eaters if needed.

Conclusion

Chicken Christopher at Home is a recipe that transforms simple chicken into something extraordinary. With crunchy breading, silky garlic-lemon butter sauce, and a restaurant-worthy presentation, it brings fine dining into your kitchen. Whether you serve it with traditional sides or adapt it for lighter meals, it's guaranteed to impress. Once you try it, you'll see why this steakhouse-inspired dish continues to be a favorite at home tables everywhere.

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