

Easy Mozzarella Chicken Recipe in Rich Basil Cream Sauce

If you love creamy, flavorful skillet dinners that feel both indulgent and comforting, this **Easy Mozzarella Chicken Recipe in Rich Basil Cream Sauce** will become a new favorite. It combines tender, juicy chicken breasts with a smooth, cheesy basil cream sauce that's full of depth and aroma. The first bite delivers everything you crave in comfort food—rich cream, melted mozzarella, and fragrant basil blending in perfect harmony.

This recipe reminds me of cozy weekend dinners spent in my grandmother's kitchen, where fresh basil from the garden filled the air. It's a dish that's simple enough for weeknights yet elegant enough for company. With only one pan and a few familiar ingredients, you can create a restaurant-quality meal that looks and tastes like it took hours.

Why This Mozzarella Chicken Stands Out

A Perfect Balance of Cream and Freshness

This dish brings the best of both worlds: the richness of cream and the bright, herby lift of basil. The sauce hugs every piece of golden-seared chicken, creating a comforting yet vibrant meal. Each forkful combines the smoothness of melted cheese and the freshness of basil, creating a symphony of flavor. It's hearty enough for cooler nights yet light enough to enjoy year-round.

A Recipe Made for Busy Home Cooks

What makes this dish even better is how effortless it is to prepare. You don't need complicated techniques or exotic ingredients. Everything happens in one skillet, from searing the chicken to building the luscious sauce. This saves both time and cleanup, making it perfect for nights when you want something special without the hassle. It's the kind of recipe that turns a simple evening into something memorable.

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Description

A rich and creamy mozzarella chicken recipe simmered in a fragrant basil cream sauce. Perfect for weeknight dinners or elegant gatherings.

Ingredients

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Scale

- ☐ 4 boneless skinless chicken breasts
 - ☐ 1 teaspoon garlic powder
 - ☐ 1 teaspoon onion powder
 - ☐ Salt and black pepper to taste
 - ☐ 2 tablespoons olive oil
 - ☐ 1 cup chicken broth
 - ☐ 1 cup heavy cream
 - ☐ 1 cup shredded mozzarella
 - ☐ ½ cup grated Parmesan
 - ☐ 1½ teaspoons dried basil (or ¼ cup fresh basil)
 - ☐ 2 cloves garlic, minced
 - ☐ 1 tablespoon butter
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Pat chicken dry and season with garlic powder, onion powder, salt, and pepper.
2. Sear chicken in olive oil over medium heat for 5–6 minutes per side until golden brown.
3. Remove chicken and add butter to skillet. Sauté minced garlic until fragrant.
4. Add chicken broth and scrape the bottom to release flavor.

5. Pour in heavy cream and stir in mozzarella and Parmesan until smooth.
6. Add basil and let sauce simmer briefly.
7. Return chicken to skillet and simmer for 10 minutes until cooked through.
8. Serve hot with pasta, rice, or mashed potatoes.

Notes

For a lighter version, use half-and-half instead of heavy cream.

Add baby spinach for color and extra nutrients.

A pinch of red pepper flakes adds gentle heat.

Store leftovers in the fridge for up to three days.

Did you make this recipe?

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The Essential Ingredients That Build Flavor

The Magic of Basil and Cream

Basil is the star of the sauce. Its naturally sweet and peppery flavor cuts through the richness of the cream, creating balance and depth. When simmered with garlic and butter, basil releases its oils, giving the sauce an incredible aroma that instantly transforms the kitchen. Heavy cream adds a velvety texture that carries the flavors beautifully. Together, they form a luxurious sauce that feels both indulgent and fresh.

Cheese and Chicken Perfection

Mozzarella and Parmesan create a creamy and slightly salty contrast that makes this dish addictive. The mozzarella melts smoothly, while Parmesan adds sharpness and body. The chicken, seasoned and seared to golden perfection, absorbs all these flavors as it simmers. The result is juicy, tender meat coated in an irresistible creamy sauce that makes this recipe unforgettable.

Step-by-Step Cooking for Perfect Results

Start with a Good Sear

Pat the chicken dry before seasoning with garlic powder, onion powder, salt, and pepper. Heat olive oil in a skillet and add the chicken once the oil shimmers. Sear each side for about five minutes until golden brown. This step locks in juices and creates flavorful bits at the bottom of the pan that enrich the sauce later. Once browned, transfer the chicken to a plate and keep it warm.

Build the Basil Cream Sauce

In the same skillet, melt butter and add minced garlic. Let it cook just until fragrant. Pour in chicken broth and use a wooden spoon to scrape up those golden bits. Next, add the heavy cream and stir

until smooth. Sprinkle in Parmesan and mozzarella gradually, stirring until they melt into a creamy sauce. Finish by adding fresh or dried basil, letting it simmer briefly. The sauce will thicken into a smooth, aromatic base for your chicken.

Bringing Everything Together

Simmer for Flavor and Tenderness

Place the seared chicken back into the skillet, turning to coat each piece with sauce. Let it simmer gently for about ten minutes on low heat until the chicken is fully cooked and the sauce thickens. The cream and cheese blend into a rich, glossy coating that clings beautifully to the meat. You'll know it's ready when the sauce slightly bubbles around the edges and smells irresistibly garlicky and herbaceous.

Perfect Pairings for This Dish

This creamy chicken tastes amazing with a variety of sides. Serve it over angel hair pasta for a restaurant-style presentation, or pair it with mashed potatoes or steamed rice for something heartier. Add a simple salad or roasted vegetables for balance. For another creamy classic, check out [Baked Melt-In-Your-Mouth Chicken](#), which also highlights how rich flavors can come together effortlessly in one pan.

Tips for Success and Easy Variations

Making It Lighter Yet Flavorful

If you want to reduce the richness, swap the heavy cream for half-and-half or use light cream cheese for a tangy twist. Adding spinach or cherry tomatoes near the end of cooking introduces freshness and color. These simple adjustments make the dish feel lighter without losing that irresistible creamy texture. The basil still shines through, and the sauce stays silky and satisfying.

Customize to Your Taste

One of the best things about this recipe is how easy it is to adapt. Add mushrooms for an earthy depth, a dash of white wine for sophistication, or a sprinkle of red pepper flakes for a little heat. You can also mix in sun-dried tomatoes or artichokes to change up the flavor profile. This dish invites creativity and rewards experimentation, no matter your cooking experience.

Avoiding Common Mistakes

Keep the Sauce Smooth and Creamy

The secret to a perfectly smooth sauce lies in gentle heat. If you rush the process, the cream can separate or the cheese might clump. Always lower the temperature once you add the cream and stir continuously. If the sauce thickens too quickly, a splash of broth or cream brings it back to the right consistency. Patience during this step ensures a silky texture every time.

Don't Overcook the Chicken

Juicy chicken is all about timing. Cook the chicken only until it reaches an internal temperature of 165°F. Letting it rest for a few minutes before serving helps retain the juices. Overcooked chicken can turn tough and dry, which would dull the beauty of this sauce. By paying attention to the sear and simmer, you'll achieve the perfect combination of tender meat and creamy flavor.

Serving Ideas for Every Occasion

A Dish That Fits Any Table

Whether you're preparing a quiet family dinner or a special occasion meal, this recipe fits beautifully. It pairs well with both rustic and elegant sides. Try it with roasted asparagus, crusty garlic bread, or creamy mashed potatoes. The sauce is so versatile that even leftovers taste amazing the next day.

The Perfect Make-Ahead Meal

You can easily make the sauce ahead and refrigerate it for up to two days. When ready to serve, gently reheat it over low heat and add freshly cooked chicken. This makes meal prep smoother for busy nights. The flavors deepen over time, so your second serving might taste even better than the first.

FAQs

Can I make this dish with chicken thighs?

Yes, you can substitute chicken thighs for breasts without any issue. Thighs bring extra juiciness and a slightly richer flavor, which pairs wonderfully with the creamy basil sauce. Just remember to adjust the cooking time—thighs often take a few extra minutes to cook through. Whether boneless or bone-in, thighs will soak up the sauce perfectly and deliver an equally delicious result.

What's the best way to reheat leftovers?

Store any leftovers in an airtight container for up to three days in the refrigerator. To reheat, place the chicken and sauce in a skillet over low heat and add a small splash of cream or milk. Stir gently until warmed through. Avoid microwaving at high power since it can cause the sauce to separate. Gentle reheating keeps the texture smooth and creamy, just like when it was freshly made.

Can I freeze this mozzarella chicken?

Yes, you can freeze it, but there's a trick to keeping the sauce smooth. Let the dish cool completely, then store it in freezer-safe containers. When reheating, thaw overnight in the refrigerator and warm slowly on the stove, whisking as it heats. Add a bit of cream if needed to restore the creamy texture. This method helps preserve the flavor and consistency beautifully.

Conclusion

This **Easy Mozzarella Chicken Recipe in Rich Basil Cream Sauce** delivers everything you want in a comforting meal—richness, freshness, and satisfaction in every bite. It's simple to make, requires minimal cleanup, and feels special no matter when you serve it. The blend of creamy mozzarella, fragrant basil, and tender chicken creates a perfect harmony of flavor that brings everyone to the table. Whether for a quiet night in or a family dinner, this dish will always impress.