



Everything HERBAL

— BY CHERYL JABZ —



Garlic Thyme Butter Chicken

INGREDIENTS:

- 2 chicken breasts, cubed
- 2 tbsp butter
- 3 garlic cloves, minced
- 1 tsp fresh thyme leaves
- Salt & pepper
- 1 tbsp olive oil

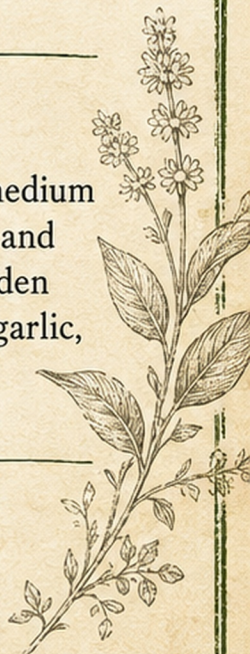
INSTRUCTIONS:

Heat olive oil in a skillet over medium heat. Season chicken with salt and pepper. Sear chicken until golden and fully cooked. Add butter, garlic, and thyme. Toss until coated and fragrant.

SERVE WITH:

Serve with rice, roasted potatoes, or vegetables.

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