

MORTON & BASSETT SPICES®

One Pan Creamy Mustard Chicken



- 1 tablespoon olive oil
- 2 tablespoons butter
- 2 chicken breasts, sliced in half
- 2 teaspoons Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Poultry Seasoning
- 2 teaspoons Morton & Bassett Ground Hot Mustard
- ⅓ cup flour
- ⅓ cup chicken broth
- ¼ cup sour cream
- 2 tablespoons horseradish
- 1 tablespoon honey
- 2 teaspoons salt
- 1 cup heavy whipping cream
- ¼ cup curly parsley, chopped

In a large saucepan, heat olive oil and 1 tablespoon butter over medium-high heat. While the oil is heating, salt the chicken and sprinkle with M&B Garlic Powder, before dredging the chicken in flour. Set the chicken in the saucepan, cooking for about 5 minutes per side, until they start to slightly brown. Remove from the pan and set chicken aside. In a small bowl, combine sour cream, M&B Ground Hot Mustard, horseradish, and M&B Poultry Seasoning. Stir until combined. In the same saucepan, add chicken broth, mustard sauce, remaining butter, and honey. Mix until smooth over medium heat before adding heavy whipping cream. Allow to cook for 3-5 minutes, then add chicken into the simmering creamy mustard sauce. Cover with a lid and cook for 5-10 minutes, or until chicken has reached an internal temperature of 165° F. Serve on a platter, drizzle with extra creamy mustard sauce, fresh parsley, and finishing salt if desired.

Servings: 4 | Time: 35 minutes



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