

Foodnity Recipes

Creamy Chicken Riesling Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb skinless chicken breast, cut into 1-inch pieces
- [ ] 2 tbsp butter
- [ ] 1 small shallot, finely minced
- [ ] 1 cup dry Riesling wine
- [ ] 1 cup low-sodium chicken broth
- [ ] 3/4 cup heavy cream
- [ ] 1 tsp fresh tarragon, chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

Instructions

1. Pat the chicken pieces dry, then season with a pinch of salt and pepper.
2. In a large skillet, melt butter over medium-high heat and sear the chicken until lightly golden, about 3 minutes per side; remove and set aside.
3. Add the minced shallot to the same pan; sauté until translucent, then deglaze with the Riesling, stirring to loosen browned bits.
4. Pour in the chicken broth and let it reduce by half, about 5 minutes, feeling the aroma deepen.
5. Stir in the heavy cream, thyme, and tarragon; simmer gently until the sauce thickens slightly, about 4 minutes.
6. Return the chicken to the pan, coat with sauce, and heat through for 2 minutes; finish with a splash of lemon juice and adjust seasoning.
7. Serve immediately over rice or noodles, garnished with extra fresh herbs.

Nutrition per serving

420 kcal	38 g	12 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce gets too thick, add a splash more broth.
- Taste before adding the final lemon juice to balance acidity.
- Let the dish rest a minute off heat for flavors to meld.