



Cowboy Butter Chicken with Mashed Potatoes

Serves 1

Ingredients

- 0.25 tsp black pepper
- 6 oz chicken breast (auto-linked (score 1.00))
- 0.5 tsp dijon mustard (auto-linked (score 1.00))
- 0.5 tbsp fresh chive
- 0.5 tbsp fresh parsley (auto-linked (score 1.00))
- 2 each garlic clove (auto-linked (score 0.92))
- 1 tbsp heavy cream (auto-linked (score 1.00))
- 0.75 each large potato
- 0.5 tsp lemon juice
- 0.125 tsp red pepper flake (auto-linked (score 0.92))
- 0.5 tsp salt (auto-linked (score 0.92))
- 2 tbsp unsalted butter (auto-linked (score 1.00))

Instructions

1. Preheat oven to 400°F (200°C).
2. Boil potatoes until tender, then mash with heavy cream, 1 tbsp butter, and salt.
3. Season chicken with salt and pepper. Pan-sear until golden, then finish in the oven until cooked through.
4. Make cowboy butter: Melt 1 tbsp butter, add minced garlic, Dijon, lemon juice, red pepper flakes, chives, and parsley.
5. Slice chicken and serve over mashed potatoes. Drizzle generously with cowboy butter.