



CREAMY CHICKEN

1 Tbsp. **Mango Chili Lime Seasoning**
or **Sunset Seasoned Salt**

4 boneless, skinless chicken breasts-
cut in half lengthwise (for faster
cooking time if so desired)

3 Tbsp. butter

½ cup chicken broth

1 cup heavy whipping cream

½ cup grated Parmesan cheese

2 Tbsp. **Lemony Dill Seasoning**

⅛ tsp. ground black pepper

Fresh dill (optional)

In skillet, heat butter to medium heat. Add chicken and season with **Mango Chili Lime Seasoning** or **Sunset Seasoned Salt**. Cook in butter, on both sides, until juices run clear (about 10 minutes). Remove and keep warm. Add broth to skillet. Bring to a boil over medium heat, and stir to loosen browned bits from pan. Stir in cream and lightly boil and stir for 1 minute. Reduce heat. Add Parmesan cheese and **Lemony Dill Seasoning**. Stir sauce and cook until heated through. Add chicken to the pan and cook until internal temperature reaches 165°F. Add fresh dill if so desired. Fresh peas or green beans added to the simmering sauce is a nice addition. Serve over rice, pasta or mashed potatoes.



- **Mango Chili Lime Seasoning**
- **Sunset Seasoned Salt**
- **Lemony Dill Seasoning**