Taste of Home

Herb Chicken with Honey Butter

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 4 servings.

When the whole family could use a heartwarming meal, this one fits the bill! You'll love how the honey's sweetness mixes perfectly with the herbs' salty flavor. It's a wonderful combination! —Taste of Home Test Kitchen, Milwaukee, Wisconsin

Ingredients

- 1 large egg, lightly beaten
- 3/4 cup seasoned bread crumbs
- 2 tablespoons dried parsley flakes
- 1 teaspoon Italian seasoning
- 3/4 teaspoon garlic salt
- 1/2 teaspoon poultry seasoning
- 4 boneless skinless chicken breast halves (6 ounces each)
- 3 tablespoons butter

HONEY BUTTER:

- 1/4 cup butter, softened
- 1/4 cup honey

Directions

1. Place egg in a shallow bowl. In another shallow bowl, combine bread crumbs and seasonings. Dip chicken in egg, then coat with bread crumb mixture

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2. Heat a large cast-iron or other heavy skillet over medium heat. Cook chicken in butter until a thermometer reads 165°, 4-5 minutes on each side. Meanwhile, combine softened butter and honey. Serve with chicken.