

## Buttery Garlic Herb Chicken with Zucchini

Buttery Garlic Herb Chicken with Zucchini is a easy 30 minute meal that has tender and juicy chicken cooked in a buttery garlic herb sauce with zucchini. This dish is cooked with fresh herbs and is incredible!

🕒 Preparation 5 minutes ⌚ Total 25 minutes 🍽️ 4 portions

### Ingredients

or	or
2 Tbsp of earth Balance, Original, Buttery Spread	1 teaspoon fresh thyme, chopped
or	or
4 garlic cloves, minced	1lb of boneless skinless chicken thighs (or breasts)
or	or
¼ cup freshly chopped oregano	salt and pepper
or	or
1 teaspoon fresh rosemary, chopped	4 medium zucchini, includes skin

### Cooking method

1

In a medium sized skillet over medium high heat add the butter until melted. Add the garlic, oregano, rosemary and thyme. Add the chicken and cook for 3-4 minutes on each side or until chicken is no longer pink and 165 degrees. Remove chicken and set aside on plate.

2

Add the zucchini to the pan and salt and pepper. Saute for 2-3 minutes or until tender. Add chicken back to the pan for a minute or so and serve.