

Treasure Barrel

Creamy Chicken Thighs with Mushroom Thyme Sauce

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Medium** Difficulty	**French-American** Cuisine

Ingredients

The Chicken

- [ ] 8 bone-in, skin-on chicken thighs (about 2 lb)
- [ ] Salt and freshly ground black pepper, to taste
- [ ] 2 tbsp olive oil

The Mushroom Thyme Sauce

- [ ] 1 medium onion, finely diced
- [ ] 3 cloves garlic, minced
- [ ] 10 oz (285 g) cremini or button mushrooms, sliced
- [ ] 1 cup (240 ml) dry white wine
- [ ] 1 cup (240 ml) heavy cream
- [ ] 1/2 cup (120 ml) chicken broth
- [ ] 2 tsp fresh thyme leaves (or 1 tsp dried)
- [ ] 2 tbsp unsalted butter

For Garnish

- [ ] Fresh parsley, chopped, for garnish

Instructions

1. Start by patting those chicken thighs dry with some paper towels; honestly, it's a small step but it makes a huge difference. Season both sides generously with salt and freshly ground black pepper.

2. Heat your olive oil in a large cast-iron skillet over medium-high. Place the thighs skin-side down—wow, listen to that sizzle—and sear for 5–6 minutes until they're golden and crisp. Flip them over and sear the other side for about 4 minutes, then remove the chicken and set it aside for a bit.

3. Lower the heat to medium. In that same skillet (don't wash it, those brown bits are gold!), add your diced onion and cook until translucent, which takes about 3 minutes. Stir in the garlic and cook for just another 30 seconds until it smells wonderful.

4. Now, stir in those sliced mushrooms. Sauté them for 5–7 minutes until they release their moisture and get a nice brown color. Pour in the dry white wine to deglaze, scraping up all those delicious browned bits from the bottom; let it reduce by half, usually about 2–3 minutes.

5. Gently return the thighs to the skillet. Pour in the chicken broth, heavy cream, and fresh thyme. Bring everything to a gentle simmer, then cover it up and let it cook for 20 minutes, or until your instant-read thermometer shows 165°F inside.

6. Stir in the unsalted butter to finish the sauce—this gives it that professional, silky look. Adjust your seasoning if needed and let it simmer uncovered for 3–4 minutes just to thicken it up a bit.

7 Plate your thighs on warmed plates, pour that lovely sauce right over the top, and garnish with a sprinkle of fresh parsley. Serve it while it's hot and comforting.

Nutrition per serving

580 kcal	38 g	12 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- Patting the chicken dry is the secret to getting a skin that doesn't get soggy in the cream.
- Using a cast-iron skillet helps maintain a steady heat for a more even sear.
- The white wine adds a brightness that cuts through the richness of the heavy cream.