

Treasure Barrel

Creamy French Style Chicken Casserole – Easy 4-Step Recipe

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 4 bone-in chicken thighs, skin on
- [ ] 1 cup heavy cream
- [ ] 1 cup grated Gruyère cheese
- [ ] 1/2 cup dry white wine
- [ ] 2 tbsp butter
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp Herbes de Provence
- [ ] 1 tbsp lemon juice
- [ ] Salt and freshly ground black pepper to taste

Optional Add-ins

- [ ] 1 cup sliced mushrooms
- [ ] 1 cup fresh baby spinach

Instructions

1. Preheat oven to 375°F (190°C). Pat the chicken thighs dry, season with salt, pepper, and Herbes de Provence.
2. In a large skillet, melt butter over medium-high heat. Sear the thighs skin-side down until golden, about 4 minutes; flip and sear the other side briefly.
3. Add garlic and mushrooms (if using) to the pan, sauté 1 minute, then deglaze with white wine, letting it reduce by half.
4. Stir in heavy cream and half the Gruyère, simmer gently until the sauce thickens, then whisk in lemon juice.
5. Transfer everything to a shallow baking dish, sprinkle the remaining cheese on top, and bake 25-30 minutes, uncovered, until the chicken reaches 165°F and the cheese is bubbling and golden.
6. Let rest 5 minutes, garnish with fresh parsley, and serve hot.

Nutrition per serving

480 kcal	35 g	6 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce seems thin before baking, let it simmer a minute longer to thicken.
- For a deeper crust, place the dish under the broiler for the last 2 minutes.
- Feel free to add a pinch of nutmeg to the cream for subtle warmth.