

Treasure Barrel

Creamy Mushroom Chicken Recipe - Quick Comfort

10 min Prep time	**25 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken and Mushrooms

- [ ] 1.5 lbs boneless, skinless chicken thighs
- [ ] Salt and freshly ground black pepper, to taste
- [ ] 1 tbsp olive oil
- [ ] 1 tbsp unsalted butter
- [ ] 8 oz cremini mushrooms, sliced
- [ ] 1 small shallot, finely chopped
- [ ] 3 cloves garlic, minced

For the Creamy Sauce

- [ ] 1/2 cup chicken broth
- [ ] 1 cup heavy cream
- [ ] 1 tsp fresh thyme leaves (or 1/2 tsp dried)
- [ ] 2 tbsp fresh parsley, chopped, for garnish

Instructions

1. First, let's get the chicken ready. Take your chicken thighs and pat them thoroughly dry with paper towels; this is truly the key to getting a beautiful, golden crust. Season both sides generously with salt and pepper. Now, heat the olive oil and butter in a large skillet or Dutch oven over medium-high heat. Once the butter is melted and foaming gently, place the chicken thighs in the pan in a single layer. Don't overcrowd them! You might need to do this in two batches. Let them cook, without moving them, for about 5-6 minutes per side, until they're deeply golden brown and cooked through. Transfer the cooked chicken to a plate and set it aside for a moment.

2. Into that same beautiful skillet, add the sliced mushrooms. There should be enough rendered fat and butter left, but if not, add a tiny bit more butter. Let the mushrooms cook, stirring only occasionally, until they have released their liquid and are nicely browned and caramelized. This step builds such a deep, earthy flavor. Once they're browned, add the finely chopped shallot and minced garlic to the pan. Sauté for just about one minute more, until they become incredibly fragrant. Be careful not to let the garlic burn.

3. Now, pour in the chicken broth to deglaze the pan. Use a wooden spoon to gently scrape up all those wonderful browned bits from the bottom of the skillet—that's where so much flavor is hiding. Let the broth bubble and simmer for a couple of minutes to reduce slightly. Then, reduce the heat to medium-low and slowly pour in the heavy cream and sprinkle in the thyme leaves. Stir everything together until the sauce is smooth and just begins to gently simmer. Let it cook for another 3-4 minutes, allowing it to thicken into a lovely, velvety consistency. Taste it here and season with more salt and pepper if you feel it needs it.

4. Finally, it's time to bring it all home. Return the seared chicken thighs, along with any juices that have collected on the plate, back into the skillet with the creamy sauce. Nestle them in so they are partially submerged. Let everything simmer together gently for about 5 more minutes, allowing the chicken to warm through and absorb the flavors of the sauce. The sauce will thicken a little more around the chicken. To serve, spoon the chicken and that glorious mushroom sauce over plates and garnish with a sprinkle of fresh, chopped parsley for a touch of color and freshness.

Nutrition per serving

580 kcal	35 g	8 g	45 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the richest flavor, make sure you get a really good sear on your chicken. A hot pan and dry chicken are essential for this. Don't be afraid of the dark golden-brown color; it's not burnt, it's flavor!
- If your sauce seems a little thin for your liking, you can let it simmer for a few extra minutes before adding the chicken back in. It will thicken as it reduces. Conversely, if it gets too thick, a small splash of chicken broth will thin it out perfectly.
- Fresh herbs really make a difference here. While dried thyme is perfectly fine, the brightness from fresh thyme and parsley at the end really elevates the entire dish and makes it feel special.