

Treasure Barrel

Herb Roasted Chicken with Creamy Mushroom Sauce

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Chicken and Potatoes

- [ ] 6 bone-in, skin-on chicken thighs (about 2 lbs)
- [ ] 1 ½ lbs Yukon Gold potatoes, cut into 1-inch chunks
- [ ] 3 tbsp olive oil
- [ ] 1 tbsp fresh thyme leaves
- [ ] 2 tsp chopped fresh rosemary
- [ ] 1 tsp chopped fresh sage
- [ ] 4 cloves garlic, minced
- [ ] 1 tsp salt
- [ ] ½ tsp black pepper

For the Mushroom Sauce

- [ ] 8 oz cremini mushrooms, sliced
- [ ] 1 small onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] ½ cup chicken broth
- [ ] 1 tbsp fresh parsley, chopped
- [ ] Salt and pepper to taste

Instructions

1. Preheat your oven to 400°F. Pat the chicken thighs completely dry with paper towels. In a small bowl, mix together the olive oil, thyme, rosemary, sage, minced garlic, salt, and pepper.
2. Rub the herb mixture all over the chicken thighs, making sure to get under the skin too. Arrange the chicken and potato chunks in a single layer on a large baking sheet.
3. Roast for 35-45 minutes, until the chicken is cooked through (165°F internal temperature) and the skin is crispy and golden. The potatoes should be tender when pierced with a fork.
4. While the chicken rests, make the sauce. Heat 2 tablespoons of the chicken drippings from the pan in a skillet over medium heat. Add the onion and cook until softened, about 5 minutes.
5. Add the mushrooms and cook until they've released their liquid and started to brown, about 8-10 minutes. Stir in the garlic and cook for another minute until fragrant.
6. Pour in the chicken broth and scrape up any browned bits from the pan. Simmer for 2 minutes, then stir in the heavy cream. Simmer gently for 5-7 minutes until slightly thickened.
7. Stir in the chopped parsley and season with salt and pepper to taste. Serve the chicken and potatoes topped with the creamy mushroom sauce.

Nutrition per serving

480 kcal	30 g	18 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure your chicken skin is completely dry before seasoning for the crispiest results
- The sauce will thicken as it cools - you can thin it with a splash of broth if needed
- Leftover chicken makes amazing sandwiches or salads the next day