

Introduction

Skillet Chicken and Mushroom Wine Sauce is a delightful dish that combines the flavors of tender chicken, savory mushrooms, and a rich, creamy sauce. Perfect for a weeknight dinner or a special occasion, this enticing recipe offers a unique twist on traditional chicken preparations. The use of dry white wine adds depth to the sauce, while the garlic and fresh parsley provide a burst of flavor that rounds out the dish beautifully. In just thirty minutes, you can whip up a gourmet meal that will impress your family and friends.

Detailed Ingredients

Chicken breasts - 4 boneless, skinless chicken breasts
Salt - 1/2 teaspoon salt
Black pepper - 1/2 teaspoon black pepper
Olive oil - 2 tablespoons olive oil
Mushrooms - 8 oz mushrooms, sliced
Onion - 1/2 cup onion, finely chopped
Garlic - 2 cloves garlic, minced
Dry white wine - 1/2 cup dry white wine
Chicken broth - 1/2 cup chicken broth
Heavy cream - 1/4 cup heavy cream
Parsley - 1 tablespoon fresh parsley, chopped for garnish

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook time - 20 minutes

Total time - 30 minutes

Yield - 4 servings

Detailed Directions and Instructions

Prepare the Chicken

Start by seasoning the chicken breasts on both sides with salt and black pepper. This simple seasoning enhances the chicken's natural flavor and provides a savory base for the dish.

Cook the Chicken

In a large skillet, heat the olive oil over medium-high heat. Once the oil is shimmering, add the seasoned chicken breasts to the skillet. Cook for about 6-7 minutes on each side, or until the chicken is golden brown and cooked through. You'll know the chicken is ready when it reaches an internal temperature of 165°F (75°C). Once the chicken is cooked, remove it from the skillet and set it aside on a plate.

Sauté the Vegetables

In the same skillet, add the sliced mushrooms and chopped onions. Sauté them over medium heat for approximately 5 minutes, stirring occasionally, until the mushrooms have browned and the onions are translucent. This step builds the flavor base for the sauce.

Add Garlic

Once the mushrooms and onions are cooked, add the minced garlic to the skillet. Cook for an additional minute, stirring frequently, until the garlic becomes fragrant. Be careful not to overcook the garlic, as it can become bitter if browned too much.

Deglaze the Pan

Pour in the dry white wine, using a wooden spoon to scrape up the browned bits from the bottom of the pan. This technique adds incredible flavor to the sauce. Let the wine simmer for 2-3 minutes to reduce slightly, allowing the alcohol to cook off and the flavors to concentrate.

Incorporate Broth and Cream

Next, add the chicken broth to the skillet and bring the mixture to a gentle simmer. Stir in the heavy cream, mixing until the sauce is smooth and slightly thickened. The cream adds richness and balances the acidity of the wine.

Add Chicken Back to the Skillet

Return the cooked chicken breasts to the skillet, spooning some of the luscious sauce over them. Let the chicken simmer for an additional 2-3 minutes to heat through and allow the flavors to meld beautifully.

Garnish and Serve

Once ready, garnish the dish with chopped fresh parsley for a burst of color and fresh flavor. Serve the skillet chicken with mushroom wine sauce immediately, perhaps over a bed of rice, pasta, or nestled alongside seasonal vegetables for a complete meal.

Notes

- You can substitute the heavy cream with half-and-half for a lighter version of the sauce, although it will be less rich.
- Feel free to experiment with different types of mushrooms. Cremini, shiitake, or button mushrooms all work well in this dish.
- Adjust the amount of garlic based on your preference; roasted garlic can also add a unique flavor.
- If you can't find dry white wine, chicken broth can replace it, but the depth of flavor will be different. Choose a wine that you enjoy drinking, as the flavor will concentrate in the sauce.

Cook techniques

- Sautéing: This technique involves cooking food quickly in a small amount of oil over medium-high heat to develop flavors and textures.
- Deglazing: It's the process of adding liquid to a pan to loosen and dissolve the browned bits of food stuck to the bottom, creating a rich base for sauces.
- Simmering: Cooking food gently in liquid just below the boiling point allows flavors to meld without risk of boiling over.

FAQ

Can I use skin-on chicken breasts?

Yes, you can use skin-on chicken breasts. Just note that they may require slightly longer

cooking time, and you may want to start cooking skin-side down for a crispy texture.

What can I serve with skillet chicken and mushroom wine sauce?

This dish pairs well with creamy mashed potatoes, steamed rice, or pasta. You can also complement it with a side salad or roasted vegetables for a balance of flavors.

Can this dish be made in advance?

While it's best served fresh, you can prepare the sauce in advance and store it in the fridge. Reheat it gently before adding cooked chicken and serving.

Can I use other types of meat in this recipe?

Yes, this recipe can also be adapted using pork tenderloin or turkey cutlets. Just adjust the cooking times accordingly.

How do I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to three days. Reheat gently on the stovetop or in the microwave before serving.

Conclusion

Skillet Chicken and Mushroom Wine Sauce is not just a meal; it's an experience that brings the comfort of home cooking with a touch of culinary elegance. The combination of tender chicken, earthy mushrooms, and a creamy wine-infused sauce creates a symphony of flavors that resonates on the palate. This recipe is not only quick and easy but also versatile and adaptable for various tastes and dietary preferences.

More recipes suggestions and combination

Chicken Piccata

For a zesty twist, try Chicken Piccata, which features capers and a lemony sauce that complements the chicken beautifully.

Creamy Garlic Chicken Pasta

Pair your chicken with linguine or fettuccine for a Creamy Garlic Chicken Pasta that's just as delightful.

Stuffed Chicken Breast

Consider making Stuffed Chicken Breast filled with spinach and ricotta for a flavorful variation.

Seasonal Vegetables Medley

Accompany the dish with a seasonal vegetables medley to add color and crunch to your plate.

Seared Steak with Red Wine Sauce

For a richer experience, try Seared Steak with Red Wine Sauce, offering a heartier alternative that pairs well with the mushroom sauce flavors.