



Creamy Mushroom Chicken Recipe Delight

Introduction

Creamy Mushroom Chicken is a delightful dish that combines tender chicken breasts with a rich, savory mushroom sauce. This recipe is perfect for a cozy dinner at home or to impress guests at a gathering. The creamy sauce, enhanced with aromatic herbs, elevates the simple chicken into something truly special. Let's dive into the ingredients and preparation of this comforting meal.

Detailed Ingredients with measures

4 boneless, skinless chicken breasts 2 tablespoons olive oil 1 tablespoon butter 1 small onion, finely chopped 3 cloves garlic, minced 2 cups sliced mushrooms (such as cremini or button mushrooms) 1 teaspoon dried thyme 1/2 teaspoon dried rosemary 1 cup chicken broth 1 cup heavy cream Salt and pepper, to taste Fresh parsley (optional for garnish)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes Total Time: 45 minutes Yield: Serves 4 Enjoy preparing this Creamy Mushroom Chicken, a dish that's sure to satisfy and please everyone at the table!

Detailed Directions and Instructions

Cook the Chicken:

- Heat olive oil and butter in a large skillet over medium-high heat.
- Season both sides of the chicken breasts with salt and pepper.
- Once the skillet is hot, cook the chicken for about 6-7 minutes on each side, or until golden brown and cooked through (internal temperature of 165°F).
- Remove the chicken from the skillet and set it aside.

Prepare the Mushroom Sauce:

- In the same skillet, add a bit more butter if needed and sauté the

chopped onion and garlic until softened, about 3 minutes. – Add the sliced mushrooms to the pan and cook until they begin to release their moisture and become tender, approximately 5 minutes.

See also [Philly Cheese Steak Dip](#)

Make the Creamy Sauce:

– Sprinkle the thyme and rosemary over the mushrooms, stirring well to combine. – Pour in the chicken broth, scraping the bottom of the pan to loosen any flavorful bits. – Let the mixture simmer for about 5 minutes to reduce slightly. – Stir in the heavy cream and let the sauce simmer for another 3-4 minutes until it thickens.

Combine the Chicken and Sauce:

– Return the chicken breasts to the skillet, spooning some of the sauce over the chicken. – Simmer for an additional 5 minutes, allowing the chicken to soak in the creamy mushroom sauce.

Serve and Garnish:

– Once the chicken is thoroughly coated and the sauce is thick and creamy, serve the dish immediately. – Garnish with freshly chopped parsley for an extra touch of color and freshness.

Notes

Ingredient Substitutions:

– You can use other types of mushrooms if preferred, such as shiitake or portobello. – For a lighter version, substitute heavy cream with half-and-half or a non-dairy cream alternative.

Cooking Tips:

- Ensure the skillet is hot enough before adding the chicken to achieve a nice sear.
- Use a meat thermometer to check the doneness of the chicken for perfect results.

Storage Instructions:

- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave before serving.

Serving Suggestions:

- This dish pairs well with rice, mashed potatoes, or a side of steamed vegetables for a complete meal.

Cook techniques

Pan-Searing Chicken

Pan-searing involves cooking food in a hot skillet with a small amount of fat. This method creates a deliciously golden crust on the chicken while keeping the inside juicy.

See also [Air Fryer Chocolate Chip Cookies](#)

Sautéing

Sautéing is a quick cooking technique that involves stirring food over relatively high heat. It's perfect for onions and garlic, as it allows them to soften and release their flavors without burning.

Simmering

Simmering is the process of cooking ingredients slowly in liquid at a low temperature, just below boiling. This technique helps blend flavors and tenderize proteins, perfect for the mushroom sauce.

Deglazing

Deglazing involves adding liquid to a hot pan to loosen the browned bits (fond) on the bottom. This technique enhances the flavor of sauces and soups, creating a rich base for the creamy mushroom sauce.

Coating with Sauce

Coating involves returning cooked proteins to a sauce, allowing the meat to absorb flavors. This technique is excellent for enhancing the dish's overall taste and texture.

FAQ

Can I use chicken thighs instead of chicken breasts?

Yes, chicken thighs can be used as a substitute. They typically require a longer cooking time to reach the necessary internal temperature.

What type of mushrooms works best in this recipe?

Cremini and button mushrooms are ideal for this recipe, but you can also use shiitake or portobello mushrooms for a different flavor profile.

Can I make this dish ahead of time?

Yes, you can prepare the dish ahead of time. Store the cooked chicken in the sauce in the refrigerator and reheat gently before serving.

Is there a substitute for heavy cream?

Yes, you can substitute heavy cream with half-and-half or a mixture of milk and cornstarch for a lighter version, but it may alter the creaminess.

What can I serve with Creamy Mushroom Chicken?

This dish pairs well with rice, mashed potatoes, or pasta, as they help soak up the delicious mushroom sauce.

See also [Classic Shepherd's Pie Recipe](#)

Conclusion

Creamy Mushroom Chicken is a delightful dish that pairs the tenderness of chicken with a rich, savory mushroom sauce. It's perfect for family dinners or special occasions, offering both comfort and elegance in one plate. Enjoying it with a side of vegetables or your favorite starch can elevate this meal even further.

More recipes suggestions and combination

Garlic Butter Shrimp

Indulge in succulent shrimp sautéed in a garlic butter sauce, perfect for a quick and flavorful meal.

Pasta Primavera

A vibrant mix of seasonal vegetables tossed with pasta and a light garlic olive oil or cream sauce for a refreshing dish.

Herb-Crusted Salmon

Baked salmon fillets coated with a mixture of fresh herbs and breadcrumbs, providing a crispy texture and flavor contrast.

Vegetable Stir-Fry

A colorful combination of your favorite vegetables quickly sautéed with soy sauce, garlic, and ginger for a healthy option.

Chicken Alfredo

Creamy fettuccine pasta served with grilled chicken and a rich Alfredo sauce made with parmesan and cream.

Stuffed Bell Peppers

Bell peppers filled with a savory mix of ground meat, rice, and spices, then baked to perfection.

Creamy Spinach and Artichoke Dip

A cheesy, creamy dip perfect for parties, made with spinach, artichokes, and plenty of melted cheese.

Lemon Herb Quinoa Salad

A light and refreshing salad featuring fluffy quinoa, fresh herbs, and a zesty lemon dressing, ideal as a side dish.





Creamy Mushroom Chicken Recipe Delight

