



# 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.







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