



Savory Chicken Thighs with Creamy Mushroom Sauce

Ingredients:

- 4 bone-in, skin-on chicken thighs
- 2 tablespoons olive oil
- 1 tablespoon butter
- 8 oz mushrooms, sliced
- 3 cloves garlic, minced
- 1 cup chicken broth
- 1/2 cup heavy cream
- 1 teaspoon dried thyme
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

Directions:

1. Sear the Chicken:

- Pat the chicken thighs dry and season with salt and black pepper.
- Heat olive oil in a large skillet over medium-high heat. Place the chicken thighs skin-side down and sear for 5-6 minutes until golden and crispy. Flip and sear for another 5 minutes. Remove and set aside.

2. Cook the Mushrooms:

- In the same skillet, reduce heat to medium and add butter. Sauté the mushrooms for 4-5 minutes until browned and tender.
- Add the minced garlic and cook for 1 more minute.

3. Make the Sauce:

- Pour in the chicken broth, scraping up any browned bits from the bottom of the skillet. Stir in the thyme and let simmer for 2 minutes.
- Add the heavy cream, stirring to combine. Let the sauce simmer for 3-4 minutes until it thickens slightly.

4. Combine:

- Return the chicken thighs to the skillet, skin-side up. Spoon some of the creamy mushroom sauce over the top. Simmer for 5-7 minutes until the chicken is cooked through (internal temp: 165°F).

5. Serve:

- Garnish with freshly chopped parsley and serve warm with mashed potatoes, rice, or crusty bread.

Enjoy this rich, creamy, and savory chicken dish perfect for a cozy dinner! 🍴✨

Prep time: 10 minutes | Cooking time: 25 minutes | Servings: 4 | 450 Kcal