

Foodnity Recipes

Skillet Chicken and Mushroom Sauce

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb boneless, skinless chicken breast, cut into bite-size pieces
- [ ] 2 cups mixed mushrooms, sliced
- [ ] 2 tbsp unsalted butter
- [ ] 1 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tsp fresh thyme leaves
- [ ] 1/2 cup chicken broth
- [ ] 1/2 cup heavy cream
- [ ] Salt and freshly ground black pepper to taste

Optional Garnish

- [ ] 2 tbsp fresh parsley, chopped
- [ ] A squeeze of lemon juice

Instructions

1. Pat the chicken pieces dry, season lightly with salt and pepper, and set aside.
2. Heat butter and olive oil in a large skillet over medium-high heat until shimmering.
3. Add the chicken to the skillet in a single layer; sear without moving for 3-4 minutes until golden, then flip and cook another 2 minutes. Remove chicken and keep warm.
4. In the same skillet, add the sliced mushrooms; sauté until they release moisture and turn golden, about 5 minutes.
5. Stir in garlic and thyme; cook for 30 seconds until fragrant.
6. Deglaze the pan with chicken broth, scraping up the browned bits, and let it reduce by half, about 2 minutes.
7. Lower the heat and stir in heavy cream; simmer gently until the sauce thickens, about 3-4 minutes.
8. Return the chicken to the skillet, coat with sauce, and heat through for another minute. Finish with a squeeze of lemon and sprinkle parsley.

Nutrition per serving

420 kcal	38 g	8 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, add a splash of white wine after sautéing mushrooms.
- Avoid stirring the sauce too vigorously; a gentle swirl keeps it silky.
- For a gluten-free version, ensure the broth is certified gluten-free.