



JERNEJ KITCHEN

CREAMY MUSHROOM CHICKEN

This Creamy Mushroom Chicken Recipe is a one-pan 25-minute chicken dinner. Rich, tasty mushroom sauce and juicy, tender chicken.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 5 | MINUTES |
| COOK: | 10 | MINUTES |
| ROAST: | 10 | MINUTES |
| TOTAL TIME: | 25 | MINUTES |

CREAMY MUSHROOM CHICKEN

1 tbsp dried mushrooms (for example porcini)

240 ml water (1 cup)

3 chicken breasts, skin-on and trimmed (250g/9oz each)

2 tbsp olive oil

2 tbsp butter

2 shallots (or 1 onion), diced

1 clove of garlic, diced

500 g fresh or frozen mushrooms (1 pound) (use mixed, porcini, portobello or shiitake), thinly sliced

1 sprig of thyme

100 ml Madeira or Marsala wine or Port wine (1/2 cup) (sweet dessert wine)

250 g heavy cream (1 cup)

TOOLS AND EQUIPEMENT

small bowl

kitchen towels

oven-safe skillet

large plate

wooden spoon

DRIED MUSHROOMS

Soak dried mushrooms in hot boiling water. Stir to combine and set aside until needed.

CHICKEN BREAST

Pat dry the chicken breasts and season generously with salt and pepper. Place an oven-safe skillet over medium-high heat. Add the olive oil to a very hot skillet, then add in the chicken breasts, skin side down. Cook for about 3 - 4 minutes on each side. Place the skillet with the chicken in the preheated oven and roast for 10 - 12 minutes at 230°C / 450°F or 210°C / 410°F if you are using a convection oven.

TIP

[You can use skinless chicken breasts as well.](#)

[Pierce the chicken breast in the thickest part. After roasting the temperature of the chicken should be around 68°C - 70°C or 160°F. Roasting time is for 250g / 9-oz chicken breast.](#)

[Adjust roasting time if needed.](#)

MUSHROOM SAUCE

Remove the skillet with chicken breasts from the oven. Carefully transfer the roasted chicken breasts to a large plate. Don't forget all the remaining juices. Place the same skillet back over medium-high heat. Add butter, diced shallots or onion, and diced garlic. Sauté for 2 - 3 minutes, stirring occasionally. Add thinly sliced fresh mushrooms and a sprig of thyme. Cook for 2 minutes. If you are using frozen mushrooms, increase the cooking time to 10 minutes. Add the Madeira wine (or Marsala or Port wine), stir to combine. Add the soaked dried mushrooms and remaining water from soaking the

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mushrooms. Cook for another 2 - 3 minutes, stirring occasionally.

CREAMY MUSHROOM CHICKEN

Pour the heavy cream to the mushroom sauce. Stir to combine, reduce the heat, add the chicken breasts with all the juices and cook for 5 minutes or until the sauce is creamy and delicious. Season to taste with salt and pepper. Slice the chicken breasts and serve immediately with mushroom sauce.