

# ***Creamy Skillet Mushroom Chicken***

***Dave Wojta***

**Yield:** 2

**Prep time:** 15 minutes

**Total time:** 40

## **Ingredients:**

- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 pound of boneless skinless organic chicken thighs
- 1/2 onion thinly sliced
- 10 ounces mixed mushrooms: portabellas shiitake, oyster, chantrelle, etc., sliced (*I just used sliced baby bella mushrooms...dw*)
- 1/3 cup Riesling
- 1/4 cup heavy cream
- 1/4 cup chicken stock
- Salt and pepper to taste
- 10 sprigs of thyme divided

## **Steps**

1. In a cast iron skillet or nonstick skillet, melt butter and heat up olive oil over medium high heat.

2. Season chicken with salt and pepper then place into hot skillet and brown on both sides, about 3-4 minutes on each side. You don't have to cook all the way through as you will do that in a later step.
3. Remove from skillet and place on a plate, set aside.
4. Add the sliced onions and mushrooms to the skillet and cook until onions are translucent and softened and mushrooms are softened and tender, about 5-7 minutes.
5. Use about 3-4 sprigs of thyme and pull the leaves off the stem and add to the skillet. Stir to incorporate.
6. Add the Riesling to the skillet and scrape off the brown bits on the bottom of the skillet and let the onions and mushroom simmer for about 2-3 minutes in the wine.
7. Add the heavy cream and chicken stock, stir then add the remaining thyme (you may keep some on the stem like you see in the photos). Season with more salt and pepper.
8. Nestle the chicken into the mixture then bring the mixture to a rolling simmer and let simmer for about 10 minutes or until liquid has thickened and chicken is cooked through.
9. Divide evenly and serve!

*This is one of my all-time favorites. It's easy and delicious. I use garlic salt instead of plain salt. Adding ½ cup of freshly shredded parmesan and blending during the simmer is also an addition that I like occasionally. For a tasty garnish, add some garlic chives on top when served. Dave*