

Chicken Thighs with Creamy Bacon Mushroom Sauce - Easy & Elegant

There's something undeniably comforting about a



TIME
5 min

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INGREDIENTS

- 4 bone-in or boneless chicken thighs ?
- 4 strips bacon, chopped ?
- 1 cup mushrooms, sliced ?
- 2 cloves garlic, minced ?
- 1 cup heavy cream ?
- 1 tsp fresh thyme, or ½ tsp dried ?
- Salt and pepper, to taste ?
- Olive oil, for cooking

DIRECTIONS

- 1.** Crisp the Bacon: Heat a drizzle of olive oil in a large skillet over medium heat. Add chopped bacon and cook until crispy, about 4-5 minutes. Remove with a slotted spoon and set aside, leaving the bacon fat in the skillet.
- 2.** Sear the Chicken: Season chicken thighs with salt and pepper. Place them skin-side down (if using bone-in) in the hot skillet. Cook for 5-7 minutes per side, or until golden and cooked through. Remove from the skillet and set aside.
- 3.** Sauté the Mushrooms & Garlic: In the same skillet, add sliced mushrooms. Cook until softened and browned, about 4-5 minutes. Add minced garlic and cook for another minute until fragrant.
- 4.** Build the Creamy Sauce: Pour in the heavy cream and stir in thyme. Bring to a gentle simmer and let it thicken slightly-2-3 minutes.
- 5.** Combine & Finish: Return the chicken and bacon to the skillet. Simmer for another 3-4 minutes until everything is heated through and the sauce has thickened.

SWAPS & NOTES

: crispy, creamy, savory, and herbaceous.

It's exactly what you want when you need comfort in a skillet-without sacrificing flavor or time.

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TIPS FOR SUCCESS

? Use bone-in, skin-on chicken thighs for max flavor and crispy texture ? Add a splash of chicken broth if you want to lighten up the cream ? Stir in a handful of fresh spinach at the end for a veggie boost ? Want extra umami?

Add a dash of Dijon mustard or Parmesan cheese to the sauce

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