

Creamy Chicken & Mushrooms: Your New Weeknight Favorite

Looking for a dinner that's both elegant and incredibly easy? This



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3 min

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INGREDIENTS

3 large boneless, skinless chicken breasts cut in half lengthwise into cutlets

$\frac{1}{8}$ teaspoon black pepper

$\frac{1}{8}$ teaspoon salt

$\frac{1}{8}$ teaspoon Italian seasoning

... teaspoon dried thyme

2 tablespoons olive oil

2 tablespoons butter

$\frac{3}{4}$ cup yellow onion diced

8 ounces brown mushrooms thick sliced

3 teaspoons garlic minced

$\frac{1}{8}$ teaspoon dried rosemary

2 cups chicken broth

1 teaspoon Dijon mustard

2 tablespoons all-purpose flour

$\frac{3}{4}$ cup heavy cream

Swaps and Notes:

Chicken: If you prefer, you can use boneless, skinless chicken thighs for this recipe; they'll offer a richer flavor and stay incredibly moist. Just ensure they're cooked through.

Mushrooms: While brown mushrooms (cremini) offer a great earthy flavor, feel free to use white button mushrooms or a mix of your favorite wild mushrooms for added complexity.

Herbs: If you have fresh rosemary, feel free to use it! About 1 teaspoon of fresh, chopped rosemary

would be perfect. A pinch of fresh parsley or chives at the end can also brighten the dish.

Flour: For a gluten-free option, you can use a gluten-free all-purpose flour blend or thicken the sauce with a cornstarch slurry (1 tablespoon cornstarch mixed with 2 tablespoons cold water).

Dijon Mustard: Don't skip the Dijon! It adds a subtle tang that balances the richness of the cream sauce without making it taste like mustard.

Worcestershire Sauce: The original recipe didn't list this as an ingredient in the sauce but included it in the instructions. It adds a lovely depth of umami to the sauce; I recommend adding about ½ teaspoon.

DIRECTIONS

1. Let's get cooking! Here's how to bring this amazing creamy chicken and mushroom dish to life:
2. Prepare the : Chicken: Season the chicken cutlets generously on both sides with salt, black pepper, Italian seasoning, and dried thyme.
3. Brown the : Chicken: Heat two tablespoons of olive oil over medium-high heat in a large skillet. Once the oil is shimmering, add the seasoned chicken cutlets. Cook for about 3 minutes per side without flipping too much, allowing them to get a nice golden-brown sear. This browning adds a ton of flavor. Once browned, transfer the chicken to a plate and cover it loosely with foil to keep it warm while you make the sauce.
4. SautØ Aromatics: Reduce the heat to medium. Add the butter to the same skillet and let it melt. Add the diced yellow onion and sautØ until it becomes tender and translucent, which should take about 5 minutes.
5. Add : Mushrooms and Garlic: Stir in the thick-sliced brown mushrooms and minced garlic to the pan. Continue cooking, stirring occasionally, until the mushrooms have softened and released their liquid, about 4 minutes.
6. Whisk the : Sauce Base: In a medium bowl, whisk together the chicken broth, all-purpose flour, Dijon mustard, and about ½ teaspoon of Worcestershire sauce (if using) until there are no lumps.
7. Simmer the : Sauce: Pour the broth mixture into the skillet with the mushrooms and onions. Add the dried rosemary. Bring the mixture to a boil, then reduce the heat to low and let it simmer for about 5 minutes, allowing the sauce to thicken slightly.

8. Finish with : Cream: Whisk in the heavy cream until it's well combined and the sauce is smooth and creamy.
9. Combine and : Serve: Return the cooked chicken cutlets back to the skillet, nestling them into the creamy sauce. Let them cook for just 1-2 minutes, or until the chicken is warmed through. Serve immediately!

SWAPS & NOTES

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Mushrooms: While brown mushrooms (cremini) offer a great earthy flavor, feel free to use white button mushrooms or a mix of your favorite wild mushrooms for added complexity.

Herbs: If you have fresh rosemary, feel free to use it! About 1 teaspoon of fresh, chopped rosemary would be perfect.

TIPS FOR SUCCESS

Don't Crowd the Pan: When browning the chicken, ensure you don't overcrowd the skillet.

Cook the chicken in batches if necessary to get a good sear.

Overcrowding can steam the chicken instead of browning it.

Scrape Up Brown Bits: As you're cooking, use a wooden spoon to scrape up any browned bits from the bottom of the skillet.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-chicken-mushrooms-your-new-weeknight-favorite/>