

## Garlic Mushroom Chicken Bites: Quick & Flavorful Skillet Meal

Garlic Mushroom Chicken Bites



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 2 tablespoons oil, divided
- 1 lb (500g) boneless chicken thighs, cut into 1-inch | 2cm pieces
- 1/2 teaspoon salt to taste
- 1/4 teaspoon cracked black pepper
- 2 teaspoons Italian seasoning
- 1/2 teaspoon each garlic powder and onion powder
- 1/2 teaspoon paprika
- 8 oz (250g) sliced brown mushrooms
- 3 tablespoons (2 oz | 60g) butter
- 1 brown shallot, chopped
- 1 green bell pepper (capsicum), seeded and chopped
- 4 cloves garlic, minced
- 2 tablespoons fresh chopped parsley

#### Swaps and Notes:

**Chicken Thighs:** Boneless, skinless chicken breasts can be used, but chicken thighs tend to stay juicier. Adjust cooking time slightly if using breasts to avoid drying them out.

**Mushrooms:** Brown mushrooms (cremini) offer a great earthy flavor, but white button mushrooms or a mix of wild mushrooms would also work beautifully.

**Bell Pepper:** Any color bell pepper will work here, so feel free to use red or yellow for a different look and a sweeter flavor.

**Shallot:** If you don't have a shallot, a quarter of a small yellow onion, finely diced, can be used as

a substitute.

**Herbs:** Fresh parsley adds a bright finish, but if you only have dried, use about 1 teaspoon of dried parsley. Fresh thyme or oregano could also be a nice addition.

**Seasoning:** Feel free to adjust the seasoning blend to your preference. A pinch of red pepper flakes can add a little heat!

## DIRECTIONS

1. Let's get cooking! Here's how to whip up these delicious Garlic Mushroom Chicken Bites:
2. **Sear the : Chicken:** Heat 1 tablespoon of oil in a large pan or skillet over medium-high heat. Once the oil is hot and shimmering, add the chicken pieces. Season the chicken generously with salt, pepper, Italian seasoning, garlic powder, onion powder, and paprika. Mix well to ensure every piece is coated. Sear the chicken all over until beautifully browned and cooked through, which should take about 5-6 minutes. Don't overcrowd the pan; cook in batches if necessary to ensure a good sear. Once cooked, transfer the browned chicken to a plate, set it aside, and cover loosely to keep it warm.
3. **Cook the : Mushrooms:** Heat the remaining 1 tablespoon of oil in the same pan, along with 1 tablespoon of butter. Once the butter has melted, add the sliced brown mushrooms. Cook, stirring occasionally, until the mushrooms are just beginning to brown and soften, about 3-4 minutes. They will release their moisture and then start to caramelize.
4. **SautØ Aromatics:** Add the remaining 2 tablespoons of butter to the pan with the mushrooms. Let it melt, then add the chopped shallots and bell peppers. SautØ until they are just soft and fragrant, which should take about 3 minutes. Finally, add the minced garlic and sautØ for only about 30 seconds, until it becomes wonderfully fragrant. Be careful not to burn the garlic!
5. **Combine and : Finish:** Add the cooked chicken back into the pan, along with any juices that may have collected on the plate while it was resting. Stir everything

through thoroughly, ensuring the chicken and vegetables are evenly coated in all the delicious pan juices and butter sauce. Continue cooking for another 1-2 minutes, just to warm the chicken through and allow all the flavors to meld beautifully.

6. Season and : Serve: Taste the dish and season with additional salt and pepper if desired. Stir in the fresh chopped parsley right before serving. Serve warm and enjoy!

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## TIPS FOR SUCCESS

**Hot Pan for Searing:** Make sure your pan is hot enough before adding the chicken to get a good sear and lock in juices.

**Don't Crowd the Pan:** Cook the chicken in batches if your pan isn't large enough to avoid steaming instead of searing.

**Fresh Garlic & Herbs:** While dried seasonings are used in the rub, using fresh minced garlic and fresh parsley at the end truly elevates the dish.

**Rest the Chicken:** Even for small pieces, letting the chicken rest briefly after cooking helps keep it juicy.

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

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