

Savory Shredded Chicken with Creamy Gravy over Mashed Potatoes: Ultimate Comfort Food

Get ready to indulge in a dish that feels like a warm, comforting hug! This



TIME
3-4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 chicken breasts or thighs, boneless and skinless (about 1.5-2 lbs total)

10.5 oz can of cream of chicken soup (condensed)

1 cup of chicken broth (low-sodium recommended)

1/2 cup of sour cream

1 small onion, finely chopped

2 garlic cloves, minced

1 tsp dried thyme

1 tsp dried parsley

Salt and black pepper, to taste

2 tbsp butter, unsalted

4 large russet potatoes, peeled and quartered

1/2 cup of milk (whole or 2%)

4 tbsp of butter, unsalted

1/4 cup of sour cream (optional for added creaminess)

Swaps and Notes:

Chicken: Boneless, skinless chicken breasts are lean and shred easily. Chicken thighs (boneless, skinless) will yield an even juicier, more flavorful result in the gravy.

Cream of Chicken Soup: Condensed cream of chicken soup provides a rich, savory base for the gravy.

Cream of mushroom or celery soup can be used for a different flavor.

Chicken Broth: Low-sodium chicken broth gives you more control over the saltiness. Vegetable broth

can be substituted.

Sour Cream (Gravy & Potatoes): Adds a lovely tang and creaminess. Full-fat sour cream is recommended for richness. Greek yogurt (plain, unsweetened) can be used for a lighter option.

Onion & Garlic: Finely chopped onion and minced garlic are essential aromatics for the gravy.

Dried Thyme & Parsley: These herbs add classic savory flavor. Fresh herbs can be used at the end for garnish.

Russet Potatoes: Ideal for fluffy mashed potatoes. Yukon Gold or red potatoes can also be used, though their texture will be slightly different.

Milk (Mashed Potatoes): Whole milk or 2% milk adds creaminess.

Unsalted Butter (Mashed Potatoes): Allows you to control the saltiness.

DIRECTIONS

1. Let's get this delicious : Savory Shredded Chicken with Creamy Gravy over Mashed Potatoes cooked!
2. For the : Shredded Chicken and Gravy:
3. Cook the : Chicken & Aromatics: In a sizeable skillet or Dutch oven (one with a tight-fitting lid), heat the 2 tablespoons of unsalted butter over medium heat. Add the finely chopped small onion and minced 2 garlic cloves. SautØ until they are tender and translucent, about 3-4 minutes. Add the boneless, skinless chicken breasts or thighs to the skillet. Pour in the 1 cup of chicken broth. Season generously with 1 teaspoon of dried thyme, 1 teaspoon of dried parsley, salt, and black pepper to taste. Cover the skillet with a lid and let it simmer for 20-25 minutes, or until the chicken is fully cooked through and incredibly tender.
4. Shred the : Chicken: Remove the cooked chicken from the skillet and transfer it to a cutting board. Using two forks, shred the chicken into bite-sized pieces. Keep the shredded chicken aside.
5. Make the : Gravy: In the same skillet with the remaining cooking liquid and aromatics, blend in the 10.5 oz can of cream of chicken soup and the 1/2 cup of sour cream. Whisk until the gravy is completely smooth and creamy. Return the shredded chicken to the skillet. Mix well to coat all the chicken in the rich, creamy gravy. Let it simmer gently for another 5 minutes over low heat to allow all the flavors to blend and warm through.
6. For the : Mashed Potatoes:
7. Boil the : Potatoes: While the chicken cooks, prepare your mashed potatoes. In a large pot, bring plenty of salted water to a rolling boil. Add the 4 large peeled

and quartered russet potatoes. Cook until they are very tender when pierced with a fork, about 15-20 minutes. Drain the potatoes thoroughly and return them to the empty pot.

8. Mash the : Potatoes: Incorporate the 4 tablespoons of unsalted butter, 1/2 cup of milk, and the optional 1/4 cup of sour cream into the drained potatoes. Using a potato masher or an electric mixer, mash until they are smooth and creamy, with no lumps remaining. Season generously with salt and black pepper as needed.
9. Serve:
10. Plate the : Dish: Dish out a hearty portion of the fluffy, creamy mashed potatoes onto serving plates.
11. Top with : Chicken & Gravy: Top the mashed potatoes generously with the savory shredded chicken and creamy gravy.
12. Garnish: Add a sprinkle of fresh chopped parsley or a dash of freshly ground black pepper if preferred for garnish. Serve immediately!

SWAPS & NOTES

Chicken: Boneless, skinless chicken breasts are lean and shred easily.

Chicken thighs (boneless, skinless) will yield an even juicier, more flavorful result in the gravy.

Cream of Chicken Soup: Condensed cream of chicken soup provides a rich, savory base for the gravy.

Cream of mushroom or celery soup can be used for a different flavor.

TIPS FOR SUCCESS

Tender Chicken: Simmering the chicken gently helps keep it moist and easy to shred.

Drain Potatoes Well: Ensure potatoes are thoroughly drained before mashing for the creamiest, non-watery mash.

Room Temperature Sour Cream: If using optional sour cream for the gravy, using it at room temperature will help it blend smoothly without curdling.

Whisk Gravy Smoothly: Whisk the soup and sour cream into the pan liquid well to avoid lumps.

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

Original recipe: <https://chefmaniac.com/savory-shredded-chicken-with-creamy-gravy-over-mashed-potatoes-ultimate-comfort-food/>