

## Easy Creamy Mushroom Chicken Recipe (One-Pan Comfort Food)

The Ultimate Creamy Mushroom Chicken: The One-Pan Dinner You'll Crave



**TIME**  
**5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts: Try to find pieces of similar thickness for even cooking.

1 tsp kosher salt & 1/2 tsp black pepper: Basic seasoning is key.

1 tsp garlic powder: Adds a layer of flavor directly to the meat.

1 tsp smoked paprika: For a subtle earthiness and beautiful golden color.

2 tbsp olive oil & 1 tbsp unsalted butter: The perfect fat combo for searing.

For the Creamy Mushroom Sauce:

1 tbsp olive oil & 1 tbsp unsalted butter: To sauté our veggies.

1 medium yellow onion: Finely diced to melt into the sauce.

10 oz (300g) cremini or baby bella mushrooms: These have more flavor than white buttons.

3-4 garlic cloves: Minced fresh for the best aroma.

1/2 cup dry white wine: (Optional) Use a Pinot Grigio or Sauvignon Blanc. (Substitute with extra broth if preferred).

1 cup low-sodium chicken broth: To control the salt levels.

1 1/2 cups heavy cream: This provides the signature "velvet" texture.

1 tsp Dijon mustard: My secret ingredient for a tiny bit of tang.

1/2 tsp dried thyme & 1/2 tsp dried parsley:

Classic herbs that love mushrooms.

1/4 cup grated Parmesan cheese: For richness and a salty kick.

Fresh parsley: For that final pop of color.

## DIRECTIONS

1. **Prep and Sear the Chicken:** Start by patting your chicken breasts dry with paper towels-this is the secret to a good sear! Season both sides generously with salt, pepper, garlic powder, and smoked paprika.
2. **Heat the olive oil in a large skillet over medium-high heat.** Add the chicken and sear for about 4-5 minutes per side. You want a deep golden crust. Once the internal temperature reaches 165°F, move them to a plate and cover with foil.
3. **SautØ the Aromatics:** Lower the heat to medium and add your butter and oil. Toss in the onions and cook until they are translucent. Add the mushrooms and let them sit for a minute before stirring; you want them to brown and release their moisture, which takes about 6-8 minutes. Stir in the garlic for the last 45 seconds so it doesn't burn.
4. **Deglaze and Simmer:** Pour in your white wine (or broth) and use a wooden spoon to scrape up all those flavorful brown bits from the bottom of the pan. Let the liquid reduce by half.
5. **Stir in the chicken broth, heavy cream, : Dijon mustard, and herbs.** Bring it to a gentle simmer. Let the sauce bubble away for 4-6 minutes until it starts to thicken.
6. **Finish the Sauce:** Whisk in the Parmesan cheese until it's melted and smooth. Give it a taste and adjust your salt and pepper. Finally, nestle those seared chicken breasts back into the pan, spooning that liquid gold all over them. Let it simmer for 2 minutes to get everything nice and hot.

## SWAPS & NOTES

**The Mushrooms:** If you can't find cremini, shiitake or even sliced portobellos work beautifully.

**The Cream:** For a lighter version, half-and-half works, but be careful not to let it boil vigorously as it may break.

**The Protein:** This sauce is also incredible over pork chops or even roasted cauliflower steaks for a vegetarian twist.

**Prep and Sear the Chicken Start** by patting your chicken breasts dry with paper towels-this is the secret to a good sear!

### TIPS FOR SUCCESS

**Don't Overcrowd:** If your skillet is small, sear the chicken in batches.

If the pan is too full, the chicken will steam instead of sear.

**The "Fond":** Those brown bits at the bottom of the pan are called "fond." Don't wash the pan before making the sauce-that is where the magic happens!

**Mushroom Moisture:** Don't salt the mushrooms immediately.

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

Original recipe: <https://chefmaniac.com/easy-creamy-mushroom-chicken-recipe-one-pan-comfort-food/>