

Golden Pan-Seared Chicken with Garlicky Mushrooms

Chicken with Mushrooms (One-Pan, Saucy, and Weeknight-Easy)



TIME
6 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

4 boneless, skinless chicken breasts (or thighs)
Salt and black pepper
2-3 tablespoons all-purpose flour (for light dredging, optional but recommended)
2 tablespoons olive oil
2 tablespoons unsalted butter
12-16 oz mushrooms, sliced (cremini or button work great)
1 small shallot or $\frac{1}{2}$ onion, finely chopped
2 cloves garlic, minced
 $\frac{1}{2}$ cup dry white wine (or extra broth)
 $\frac{3}{4}$ cup chicken broth
1-2 teaspoons fresh thyme (or $\frac{1}{2}$ teaspoon dried)
2 tablespoons chopped parsley (for finishing)
Optional: ... cup heavy cream (for a creamier finish)
Optional: squeeze of lemon (brightens everything)

DIRECTIONS

1. Prep the chicken: Pat chicken dry. Season well with salt and pepper. If using flour, lightly dredge each piece and shake off excess.
2. Sear until golden: Heat olive oil in a large skillet over medium-high heat. Add chicken and sear 4-6 minutes per side until golden and nearly cooked through. Transfer to a plate.
3. Saut mushroomsReduce heat to medium. Add butter, then mushrooms. Cook 6-8 minutes, stirring occasionally, until browned and their liquid evaporates.
4. Add aromatics: Stir in shallot/onion and cook 2 minutes. Add garlic and cook 30 seconds until fragrant.
5. Deglaze the pan: Pour in white wine and scrape up all the browned bits. Let simmer 1-2 minutes to reduce slightly.
6. Build the sauce: Add chicken broth and thyme. Simmer 3-5 minutes to reduce.
7. Finish cooking the chicken: Return chicken and any juices to the skillet. Simmer 3-6 minutes until chicken reaches 165°F.
8. Final touches: Optional: stir in cream for a silky sauce. Sprinkle parsley and add a squeeze of lemon if you like. Taste and adjust seasoning.

SWAPS & NOTES

Chicken thighs : Extra juicy and forgiving-perfect if you tend to overcook breasts.

Use more broth + a teaspoon of Dijon or a tiny splash of vinegar for brightness.

Gluten-free : Skip the flour dredge (or use GF flour).

Creamy version : Stir in a splash of cream at the end for a richer sauce.

TIPS FOR SUCCESS

Dry chicken sears better : Moisture is the enemy of browning.

Don't crowd the mushrooms : Give them space to brown instead of steam.

Scrape the pan : Those browned bits are basically free flavor.

Reduce sauce to your liking : Want it thicker?

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

Original recipe: <https://chefmaniac.com/golden-pan-seared-chicken-with-garlicky-mushrooms/>