

## Easy Chicken and Mushroom Casserole with Creamy Sauce

Creamy Chicken and Mushroom Casserole

**OVEN**  
**350°F**

**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Chicken:

2 1/2 lbs chicken breasts, cut into 1-inch thick strips

1 1/2 teaspoons sea salt

1/4 teaspoon black pepper

1 cup all-purpose flour (for dredging)

For Cooking:

6 tablespoons olive oil, divided

For the Mushroom Sauce:

1 lb white mushrooms, thickly sliced

1 medium onion, finely diced

3 garlic cloves, minced

3 tablespoons unsalted butter

3 tablespoons all-purpose flour

1 1/2 cups chicken broth

1 tablespoon lemon juice

1 cup half-and-half

Optional Garnish:

Fresh herbs such as parsley or thyme

### DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C).
2. **Season and Dredge the Chicken:** Season the chicken strips with sea salt and black pepper.
3. **Lightly dredge each piece in flour.**
4. **Brown the Chicken:** Heat 3 tablespoons olive oil in a large skillet over medium heat.
5. **Cook the chicken in batches for 4-5 minutes per side until golden.**
6. **Transfer the browned chicken to a baking dish.**
7. **Sauté the Mushrooms:** Add the remaining olive oil to the skillet.
8. **Cook the sliced mushrooms for about 5 minutes until golden and tender.**
9. **Remove and set aside.**
10. **Cook the Aromatics:** Add diced onion and minced garlic to the skillet.
11. **Cook for 2-3 minutes until softened.**
12. **Make the Cream Sauce:** Melt the butter in the skillet.
13. **Stir in the flour to form a roux and cook for 1-2 minutes.**
14. **Gradually whisk in the chicken broth.**
15. **Add lemon juice and half-and-half and simmer until the sauce thickens.**
16. **Add the Mushrooms:** Return the mushrooms to the skillet and stir to coat them in the creamy sauce.
17. **Assemble the Casserole:** Pour the mushroom sauce over the chicken in the baking dish.
18. **Bake:** Bake uncovered for 25-30 minutes until the chicken is fully cooked and the sauce is bubbling.
19. **Garnish and Serve:** Top with fresh herbs before serving if desired.

### SWAPS & NOTES

This recipe is flexible and easy to adapt depending on what you have available.

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

Original recipe: <https://chefmaniac.com/easy-chicken-and-mushroom-casserole-with-creamy-sauce/>