

Creamy Herb Chicken with Mushrooms & Rice Bowl

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TIME

4 to 6 min

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INGREDIENTS

For the chicken and sauce:

1 1/2 pounds boneless, skinless chicken breasts or thighs

1 tablespoon olive oil

1 tablespoon butter

8 ounces mushrooms, sliced

3 garlic cloves, minced

1 small onion, finely chopped

1 teaspoon dried thyme

1 teaspoon dried parsley

1/2 teaspoon dried rosemary

Salt, to taste

Black pepper, to taste

1 teaspoon garlic powder

1 cup chicken broth

3/4 cup heavy cream

1 tablespoon flour or cornstarch, optional for thickening

1/4 cup grated Parmesan cheese, optional

Fresh parsley for garnish

For the rice bowl:

3 cups cooked white or brown rice

DIRECTIONS

1. Prepare the chicken. Season the chicken with salt, pepper, and garlic powder.
2. Cook the chicken. Heat olive oil in a large skillet over medium-high heat. Sear the chicken for 4 to 6 minutes per side, depending on thickness, until cooked through and golden. Remove from the skillet and set aside.
3. SautØ the vegetables. In the same skillet, add butter, mushrooms, and onion. Cook until the mushrooms soften and the onion becomes tender, about 5 to 7 minutes. Stir in the garlic and cook for 30 seconds more.
4. Build the sauce. Add thyme, parsley, rosemary, and chicken broth. Scrape up any browned bits from the pan. Stir in the cream and bring to a gentle simmer.
5. Thicken if needed. If you want a thicker sauce, whisk the flour or cornstarch with a little water and stir it into the skillet. Add Parmesan if using.
6. Return the chicken. Add the chicken back to the pan and simmer for a few minutes so it can soak up the sauce.
7. Assemble the bowls. Spoon warm rice into bowls, top with creamy herb chicken and mushrooms, then garnish with fresh parsley.

SWAPS & NOTES

Chicken thighs are especially nice here because they stay

juicy and bring a little more richness, but chicken breast works beautifully too.

You can use cremini, white button, or even baby bella mushrooms depending on what you have.

Fresh herbs can replace dried herbs if you want a brighter

flavor.

For the rice, jasmine, long grain, basmati, or brown rice all work well.

TIPS FOR SUCCESS

Letting them cook until they release their moisture and start to brown gives the sauce much deeper flavor.

That extra few minutes makes a big difference.

A good sear adds color and savory richness that carries through the whole dish.

Keep the sauce at a gentle simmer once the cream is added.

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Original recipe: <https://chefmaniac.com/creamy-herb-chicken-with-mushrooms-rice-bowl/>