

Golden Chicken with Parmesan Mushroom Sauce: Easy Comfort Food at Its Best

When it comes to satisfying, comforting meals, nothing beats a plate of



TIME
4-5 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1/2 cup all-purpose flour
- 1 tsp paprika
- 1 tsp garlic powder
- Salt and pepper, to taste
- 2-3 tbsp olive oil or butter (for frying)
- 2 tbsp butter
- 2 cups mushrooms (sliced; cremini or button work well)
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- Optional: chopped parsley for garnish

Instructions:

Prepare the Chicken: Mix the flour, paprika, garlic powder, salt, and pepper in a shallow bowl. Coat each chicken breast in the mixture, shaking off the excess.

Cook the Chicken: Heat olive oil or butter in a skillet over medium-high heat. Cook the chicken for 4-5 minutes per side, or until golden and fully cooked (internal temperature of 165°F). Remove from the skillet and set aside.

Make the Mushroom Sauce: In the same skillet, melt butter over medium heat. Add the mushrooms and sauté until they're golden brown and tender.

Stir in the garlic and cook until fragrant, about 1 minute. Then add the chicken broth, scraping up any browned bits from the pan for added flavor.

Reduce the heat and pour in the heavy cream, stirring until the sauce thickens slightly.

Add the Parmesan cheese and stir until melted and incorporated. Season with salt and pepper to taste.

Combine & Serve: Return the chicken to the skillet, spooning the creamy mushroom sauce over the top. Let it simmer for a few minutes to allow the flavors to meld.

Garnish with parsley and serve hot alongside mashed potatoes, rice, or crusty bread.

Tips for the Best Crispy Golden Chicken:

Even Cooking: Pound chicken breasts to an even thickness for consistent cooking.

Customize the Sauce: Add a splash of white wine to the sauce for extra depth of flavor.

Extra Crispy: Double-coat the chicken in the flour mixture for an ultra-crispy exterior.

Perfect Sides: Pair this dish with roasted vegetables or a light salad for a well-rounded meal.

Why You'll Love This Recipe:

DIRECTIONS

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13. Why You'll Love This Recipe: This Crispy Golden Chicken with Creamy Parmesan Mushroom Sauce is a crowd-pleaser. It's hearty enough for a family dinner yet elegant enough to impress guests. The crispy chicken and rich mushroom sauce complement each other perfectly, creating a dish that's both comforting and satisfying.
14. Tried this recipe? Share your thoughts in the comments and let me know how it turned out! Be sure to visit [IWuvCooking](#) for even more delicious recipes.

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Original recipe: <https://chefmaniac.com/golden-chicken-with-parmesan-mushroom-sauce-easy-comfort-food-at-its-best/>