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Mushroom Lovers CLUB



BRAISED CHICKEN THIGHS IN A MUSHROOM LEMON CREAM SAUCE

by *Sweetsugarbean*

Prep Time: 25 mins. | Cook Time: 40 mins.

Winter nights call for comfort food, and this hearty braised chicken and mushroom dish fits the bill nicely.

INGREDIENTS

4 bone-in skin on chicken thighs
salt and pepper
2 tbsp olive oil
10 button mushrooms, cut in half
100 g oyster mushrooms, sliced
5 garlic cloves
2 sprigs fresh rosemary
¾ cup whipping cream
½ cup chicken stock
juice of half a lemon
1 tbsp Dijon mustard

METHOD

1. Preheat oven to 400F.

2. Pat the chicken dry and season it on both sides with salt and pepper. Place a cast iron skillet over medium high heat and pour in the olive oil. Place the chicken in the hot skillet, skin side down, and cook it for 5 minutes. Flip over and cook another 5 minutes.

3. Stir in the garlic cloves, rosemary and mushrooms. Remove from heat. Stir in the whipping cream, chicken stock, lemon juice and mustard. Place skillet in oven and cook for 35-40 minutes. Serve with mashed potatoes or pasta.

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