Bone-in Mushroom chicken breast

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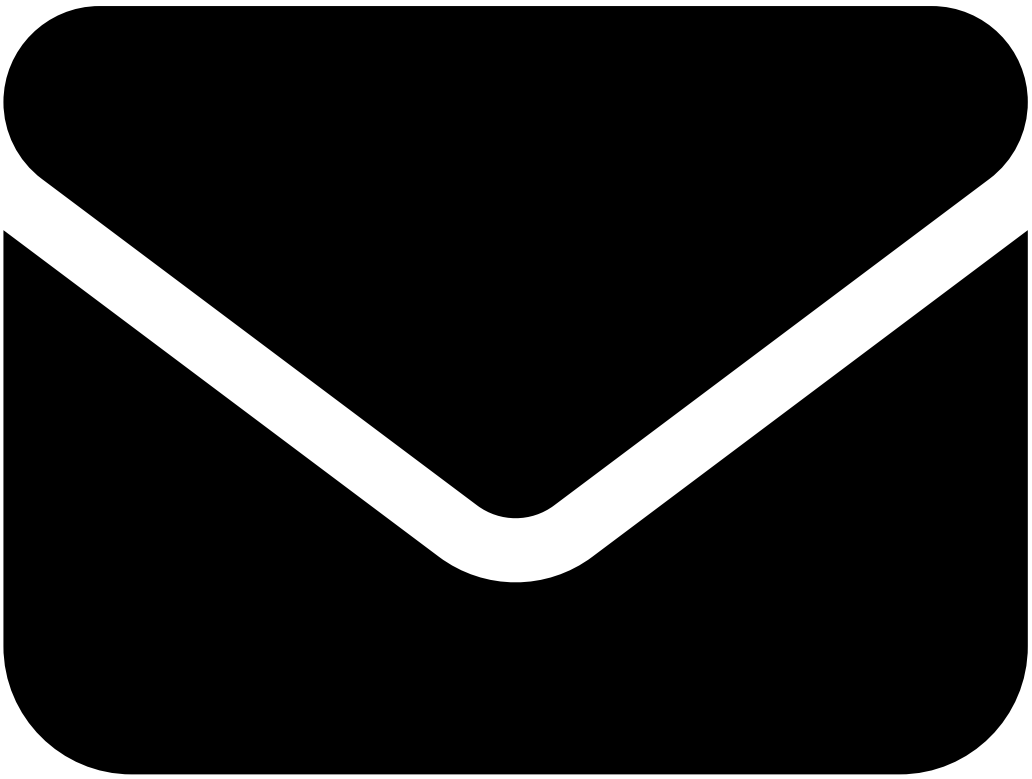




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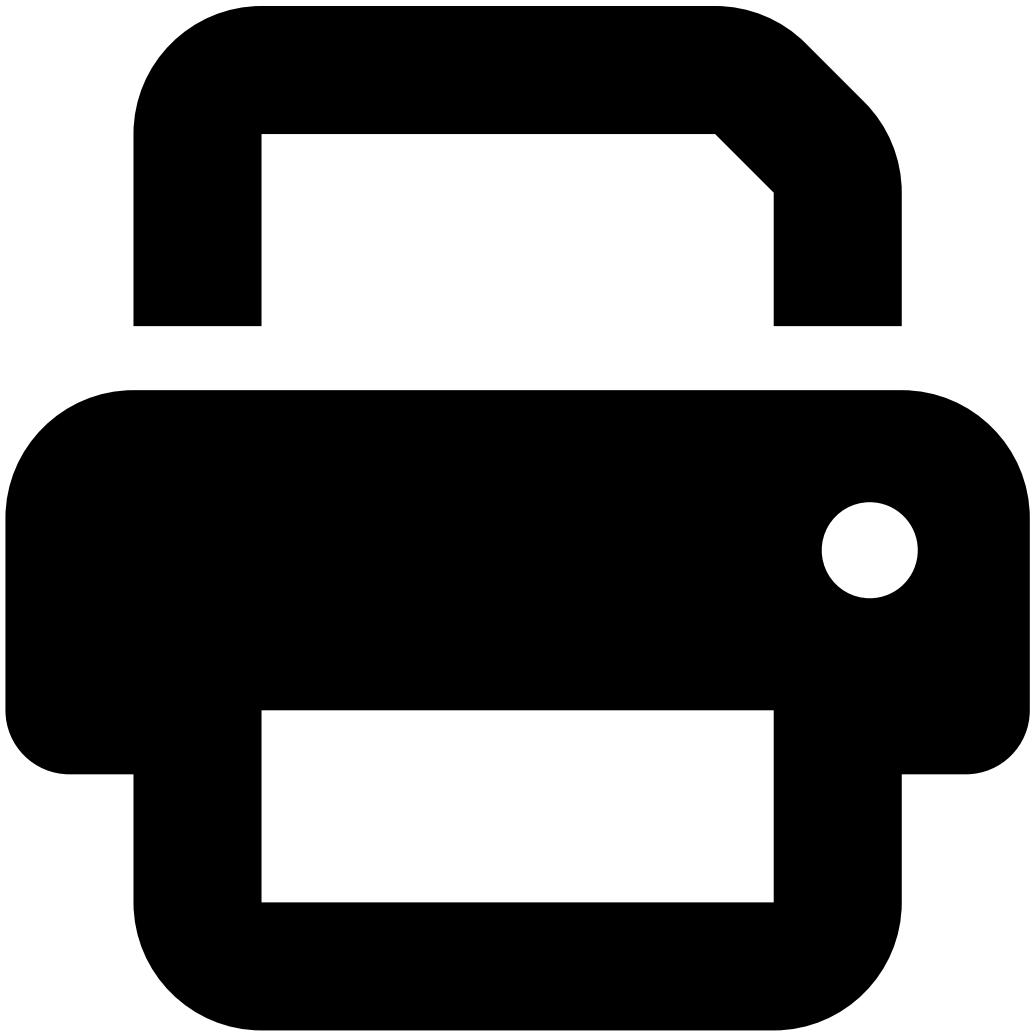

When you’re craving a comforting and flavorful Italian chicken meal, that’s easy to make this braised bone-in mushroom chicken breast delivers. Tender bone-in chicken breasts are seared then gently simmered with earthy mushrooms, sweet caramelized onions and herbs, creating a rich savory sauce. This rustic, one-pan meal is perfect for both cozy family dinners and effortless entertaining.

Whether served over creamy polenta, twirled with pasta, or alongside crusty bread to sop up every drop of sauce, it’s a meal that feels both hearty and special. Plus with simple ingredients and easy steps, it’s an ideal recipe to keep in your recipe file for any occasion,

Why you will love this bone-in mushroom chicken breast recipe

This recipe shines because it combines simplicity with deep

comforting flavors. Here’s why your going to love it

One – pan wonder: fewer dishes means easier cleanup, and cooking everything in one pan builds extra flavors .

Tender and juicy chicken: Braising bone-in chicken breasts keeps the meat juicy and moist while infusing it with savory goodness.

Rich savory sauce: The combination of mushrooms, caramelized onions, garlic and herbs creates a robust sauce that feels both rustic and refined.

Versatile serving Options: Whether you serve it over polenta, pasta, or with crusty bread, this dish adapts perfectly with different sides

Make- ahead friendly : The flavors only get better with time. making it perfect for meal prep or leftovers.

Ready to bring a taste of Italy to your table? Try this bone-in mushroom chicken breast recipe and let the rich, comforting flavors make any meal feel special. Please don’t forget to share your creations and tag me- nothing makes me happier than seeing my recipes come to life in your kitchen. And it helps others.

Bone-in Mushroom Chicken Breast



Bone-in Mushroom Chicken Breast is a comforting, flavorful

dinner featuring juicy chicken breasts simmered with earthy mushrooms in a rich, savory sauce. It's an easy one-pan meal that's perfect for a cozy weeknight dinner or Sunday supper.

- 4 bone-in skin-on chicken breast
- 1 Tbsp. each garlic + onion+ paprika powder
- 1 Tbsp. Italian seasoning
- 2 cups cremini ,portabella or button mushrooms, sliced
- 1 large sliced onion
- 1 Tbsp. minced garlic
- 1 cup white wine
- 1 cup chicken stock
- a few rosemary and thyme sprigs
- 2 Tbsp. butter
- 2 Tbsp. Italian parsley
- salt and pepper to taste

1. Start by cleaning your chicken and pat dry. Cut the breast into equal pieces.

2. Add the cleaned, cut, chicken to a bowl season with the onion, garlic. paprika and Italian seasoning. Salt and pepper to taste
3. In a heavy stock pot or Dutch oven in 3 Tbsp. of olive oil sear the chicken on all sides until golden. Remove and set aside.
4. In the same pan , add a bit more oil if needed. Sauté the onions and garlic until soft and translucent. Add the mushrooms and cook until beginning to brown.
5. Pour in the wine to deglaze the pan , waiting until evaporated before adding the chicken stock, rosemary and thyme.
6. Nestle the chicken breasts back into the skillet , skin side up. Reduce heat to a simmer , cover and cook for 25-30 minutes until chicken is cooked through and tender.
7. Garnish with the fresh Italian parsley .

Brown the chicken well before adding the mushrooms and sauce. This creates a flavorful crust and adds depth to the finished dish.



Tip text
Main Course
Italian
bone-in mushroom chicken breast,