

Creamy Chicken Breast with Mushrooms

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I love a one-pan meal that feels both comforting and elegant – and this **Creamy Chicken Breast with Mushrooms** delivers exactly that. Tender chicken breasts simmer in a velvety sauce made with white wine, garlic, and earthy mushrooms, creating a dish that's full of rich, savory flavor. It's a **restaurant-quality meal** made easily at home, ready in **30 minutes** and cooked all in **one pan** – perfect for busy weeknights or a cozy dinner in.

Things to know about this Creamy Chicken Breast with Mushrooms

- **Use a dry white wine:** A crisp Pinot Grigio or Sauvignon Blanc adds depth and enhances the creamy sauce.
- **Sear the chicken first:** That golden crust adds incredible flavor to the dish and builds the base for your sauce.

- **Mushrooms matter:** Cremini, baby bella, or white mushrooms all pair perfectly with the cream and wine.
- **Adjust your sauce:** Simmer longer for a thicker consistency or add a splash of broth if you prefer it lighter.
- **Reheats beautifully:** Gently warm leftovers on the stove – it tastes just as good the next day.

Serving Ideas

Pair this creamy chicken and mushroom dish with:

- Buttered noodles or creamy mashed potatoes
- Steamed green beans, spinach, or roasted asparagus
- A simple salad and crusty Italian bread for dipping

If you love quick, creamy comfort meals, don't miss these reader favorites:

- **Pork medallions marsala** – another one-pan wonder with bright lemon caper sauce.
- **Lasagna Bolognese** with béchamel sauce– meaty , cheesy, and full of Italian flavor.
- **Creamy vegetarian Broccoli Shell Pasta** – rich, comforting, and perfect for pairing with this dish.
- **Creamy Sausage Tortellini Soup** – hearty and satisfying for those cozy nights in.

Each recipe brings the same Italian-inspired warmth and simplicity to your table.

Creamy Chicken Breast with Mushrooms



- 4 boneless, skinless chicken breasts
- Salt and black pepper, to taste
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 8 ounces cremini or white mushrooms, sliced
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme (or $\frac{1}{2}$ teaspoon dried)
- $\frac{1}{2}$ cup white wine
- $\frac{1}{2}$ cup chicken broth
- 1 cup heavy cream
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 tablespoon Dijon mustard
- 2 tablespoons chopped parsley (for garnish)

1. Prepare the Chicken.

Pat the chicken breasts dry and season both sides with salt and pepper.

2. Sear the Chicken.

Heat olive oil in a large skillet over medium-high heat. Add the chicken breasts and cook 4–5 minutes per side, or until golden brown and nearly cooked through. Remove and set aside on a plate.

3. Sauté the Mushrooms.

In the same pan, reduce the heat to medium and add the butter. Once melted, add the sliced mushrooms. Cook for 5–6 minutes, stirring occasionally, until the mushrooms are browned and have released their juices.

4. Add Garlic and Herbs.

Stir in the minced garlic and thyme. Cook for 1 -2 minutes until fragrant.

5. Deglaze the Pan.

Pour in the white wine, scraping up any browned bits from the bottom of the pan. Let it simmer for 2–3 minutes to reduce slightly.

6. Make the Cream Sauce.

Stir in the heavy cream, chicken stock, Parmesan cheese, and Dijon mustard . Simmer gently until the sauce thickens, about 3–4 minutes.

7. Return Chicken to the Pan.

Place the chicken breasts back into the sauce and spoon the creamy mushroom mixture over them. Simmer for 5 minutes, or until the chicken is fully cooked and the sauce has thickened to your liking.

8. Finish and Serve.

Sprinkle with fresh parsley before serving