Creamy Chicken Thigh Recipes

Brown thighs and mushrooms on the stovetop, then finish them in a gentle cream sauce in the oven. Keep the skillet oven-safe and add cheese after baking for a smoother sauce.

SERVES 4	PREP 15 min	COOK 40 min	EXTRA 0 min



Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1/2 tsp fine salt
- 1/4 tsp black pepper
- 1 tbsp (15 ml) olive oil
- 1 tbsp (14 g) unsalted butter
- 8 oz (225 g) cremini mushrooms, sliced
- 3 garlic cloves, minced
- 1/2 tsp dried thyme
- 3/4 cup (180 ml) low-sodium chicken broth
- 1/2 cup (120 ml) heavy cream
- 1/4 cup (25 g) grated Parmesan-style cheese made with microbial rennet
- 2 tbsp chopped parsley

Method

1. Heat oven to 375°F (190°C). Pat thighs dry and season with salt and pepper. Heat oil in an oven-safe skillet over medium-high heat and brown chicken for 3 minutes per side. Move to a plate; it will finish in the oven.
2. Lower heat to medium. Add butter and mushrooms and cook 6 to 8 minutes until their moisture evaporates. Add garlic and thyme for 30 seconds.
3. Pour in broth and scrape the browned bits. Stir in cream and bring to a gentle simmer.
4. Return chicken and its juices to the skillet. Transfer uncovered to the oven and bake about 12 to 18 minutes until each thickest part reaches 165°F (74°C).
5. Carefully remove the hot skillet using oven mitts. Stir cheese into the sauce around the chicken and finish with parsley.

Doneness & safe handling

Cook each chicken portion to at least 165°F (74°C), measuring in the thickest meat without touching bone. Check several large diced pieces when applicable. Casseroles and reheated leftovers also need 165°F (74°C). Timing and surface color do not replace a food thermometer.

Cook’s notes

Brown mushrooms until their liquid evaporates before adding broth.

Common mistake

A non-oven-safe handle can be damaged in the oven. Do not leave a hot skillet handle unprotected on the stovetop.

Variations

Spinach: Wilt 2 cups baby spinach into the sauce after baking. No mushrooms: Use a sliced onion and cook until soft. Stovetop: Cover and simmer gently instead of baking, checking chicken for 165°F (74°C).

Serving

Divide thighs and creamy mushroom sauce among 4 plates. Optional mashed potatoes or rice are prepared separately.

Storage

Refrigerate promptly in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. Do not leave a large batch on the counter to cool completely.

Freezing

Freeze promptly cooled portions airtight at 0°F (-18°C) or below for up to 2 months for best quality. Thaw in the refrigerator. Dairy sauces may separate and pasta may soften; reheat gently while stirring.

Reheating

Reheat gently in a covered saucepan, oven-safe dish or microwave with a splash of broth or water. Stir sauce where possible and check the center and several chicken portions for 165°F (74°C). Avoid a prolonged hard boil that can split the sauce.

Quick questions

Can I use boneless thighs? Yes. This recipe uses boneless skinless thighs.

Can I cook it entirely on the stove? Use the covered-simmer variation and keep the dairy below a hard boil.

Can I use milk? The sauce will be thinner and less stable. Heavy cream is preferable for this oven method.

Recipe references: Budget Bytes - Creamy Mushroom Chicken, mushroom and dairy sauce technique • https://www.budgetbytes.com/creamy-garlic-mushroom-chicken/
USDA FSIS - Safe Minimum Internal Temperature Chart • https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/safe-temperature-chart
USDA FSIS - Leftovers and Food Safety • https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety