Easy Chicken Dishes for Dinner Recipes

Chicken thighs with mushroom-thyme pan sauce make an easy dinner with minimal cleanup.

PREP 10 min | COOK 25 min | SERVES 4 | EASY

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 1/2 tsp (3 g) salt
- 1/4 tsp (0.5 g) black pepper
- 8 oz (225 g) mushrooms, sliced
- 1/2 cup (120 ml) chicken broth
- 1 tsp (5 g) Dijon mustard
- 1 tsp (1 g) dried thyme

Method

1. Season thighs with salt and pepper.
2. Heat oil in a large skillet; cook thighs 6-8 minutes per side until 165°F (74°C). Transfer to a clean plate.
3. Cook mushrooms in the skillet for 5-7 minutes until browned.
4. Add broth, mustard and thyme; simmer 3 minutes, scraping the pan.
5. Return chicken to sauce for 1 minute, then rest 5 minutes before serving.

Doneness

Verify 165°F (74°C) in the thickest chicken pieces, away from bone. Ground chicken and the center of a casserole must also reach 165°F (74°C). Time is an estimate; use a food thermometer.

Variations

- Creamy: add 2 tbsp cream at the end.
- Herb: replace thyme with rosemary.
- Vegetable: add 1 cup spinach after simmering.

Storage

Refrigerate 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 3-4 days. Include any prior storage time of cooked chicken.

Ready to serve

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Serving suggestion: one plated serving.