Chicken & Mushrooms (Variation on Mrs. Wenger's Chicken)

4 skin-on chicken breasts

salt & pepper

olive oil

16 oz mushrooms, sliced thickly

3/4 cup chicken stock approx.

3T butter

1T corn starch

3 cloves, minced garlic

1. Preheat oven to 400 degrees F.
2. Season chicken on all sides with salt and ground black pepper.
3. Heat olive oil over medium-high heat in an ovenproof skillet. Place chicken skin-side down in skillet and cook until browned, about 5 minutes.
4. Turn chicken over; stir mushrooms with a pinch of salt into skillet.
5. Transfer skillet to the preheated oven and cook until chicken is no longer pink in the center and the juices run clear, 15 to 20 minutes. An instant-read thermometer inserted into the center should read 165 degrees F. Transfer chicken breasts to a plate and loosely tent with foil; set aside.
6. Set skillet on the stovetop over medium-high heat; cook and stir mushrooms until brown bits start to form on the bottom of the pan, toss in minced garlic, about 5

minutes. Pour chicken stock into the skillet, and bring to a boil while scraping the browned bits off of the bottom of the pan. Make a slurry of corn starch and chicken stock, pour into mixture. Stir. Add butter and stir until melted. Remove from heat. Set chicken and any accumulated juices into mushrooms gravy.

7. Season with salt and pepper. Serve over egg noodles.

NOTES: Think about serving over farro or other whole grain to make healthier.