

# Chicken Casserole with Mushrooms

One-pot creamy chicken and mushroom casserole recipe. Easy comfort food ready in 35 minutes with tender chicken, savory mushrooms, and rich sauce.

20 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 6 pcs chicken meat
- 2 tbsp olive oil
- 3.5 oz turkish pastrami
- 1 onion
- 16 mushroom
- 17 oz chicken broth
- 2 sweet potato
- 3 sprig fresh oregano
- 1 tsp salt
- 1 tsp black pepper

## Instructions

### 1 Prepare the Chicken

Pat 6 chicken pieces completely dry with paper towels. Season all sides generously with 1 teaspoon salt and 1 teaspoon pepper.

2 Heat 2 tablespoons olive oil in a large Dutch oven or heavy skillet over medium-high heat until the oil shimmers and moves freely in the pan.

3 Add seasoned chicken pieces to the hot oil without overcrowding. Brown for 4-5 minutes per side until golden brown all over, turning once. Transfer chicken to a plate and set aside.

### 4 Cook the Vegetables

Add 3.5 oz sliced mushrooms to the same pan with the remaining oil and drippings. Cook for 4-5 minutes,

stirring occasionally, until mushrooms release their liquid and turn golden brown.

- 5 Add 2 diced onions to the mushrooms and cook for 3-4 minutes, stirring frequently, until onions are soft and translucent.

#### 6 **Build the Braising Liquid**

Pour in 17 oz chicken broth and scrape the bottom of the pan with a wooden spoon to release any browned bits (this adds flavor to the sauce). Add 3 fresh thyme sprigs.

- 7 Return the browned chicken pieces to the pan, nestling them into the liquid. Bring to a gentle simmer over medium heat.

#### 8 **Braise the Casserole**

Reduce heat to medium-low, cover the pan, and simmer for 15-18 minutes until chicken reaches an internal temperature of 165°F (74°C) and juices run clear when pierced.

#### 9 **Finish and Serve**

Remove from heat and discard thyme sprigs. Taste the sauce and adjust seasoning with additional salt and pepper if needed. Let rest for 3-4 minutes before serving.

## Tips

Always pat chicken pieces dry before searing to achieve a proper golden-brown crust that locks in moisture and adds flavor depth.

Don't overcrowd the pan when browning chicken - work in batches if necessary to ensure even browning and prevent steaming.

Sauté mushrooms separately until they release their moisture and become golden, which concentrates their flavor and prevents a watery casserole.

Use room temperature chicken for more even cooking - remove from refrigerator 30 minutes before cooking.

Deglaze the pan with a splash of white wine or additional broth after browning to capture all the flavorful browned bits.

Add fresh herbs like thyme or rosemary during the last few minutes of cooking to preserve their bright flavors.

Let the casserole rest for 5-10 minutes after cooking to allow the sauce to thicken slightly and make serving easier.

Taste and adjust seasoning at the end - you may need more salt, pepper, or a squeeze of fresh lemon juice to brighten the flavors.