

Seared Rosemary Chicken Thighs with Creamy Mushrooms & Peas



30 minutes | 2 servings

Find cookware

[aluminum foil](#)
[chef's knife](#)
[colander](#)
[cutting board](#)
[garlic press \(optional\)](#)
[grater](#)
[measuring cups](#)
[measuring spoons](#)
[mixing bowls](#)
[stainless steel or cast iron skillet](#)
[stirring spoon](#)
[tongs](#)

Grab ingredients

1 lb	chicken thighs, boneless skinless
½ lb	cremini mushrooms
½ cup	frozen peas
1 clove	garlic
4 fl oz	heavy whipping cream
1 oz	Parmesan cheese
½ medium	yellow onion
	black pepper
	butter, unsalted
	rosemary, dried
	salt

Cook & enjoy

- 1 Wash, dry, and thinly slice mushrooms; transfer to a medium bowl and set aside.
½ lb cremini mushrooms
- 2 Preheat a skillet over medium-high heat.
- 3 While the skillet heats up, pat chicken dry with paper towels and place on a plate; season with salt and pepper on both sides.
1 lb chicken thighs, boneless skinless
¼ tsp salt
¼ tsp black pepper
- 4 Once the skillet is hot, add butter and swirl to coat the bottom. Add chicken in a single layer and cook until golden brown, about 2 minutes per side. Transfer to a clean plate, and loosely cover with aluminum foil (the chicken will not be cooked all the way through).
2 tsp butter, unsalted
- 5 While the chicken browns, peel and small dice onion. Peel and mince garlic.
½ medium yellow onion
1 clove garlic
- 6 Return the skillet to medium heat, add more butter, and swirl to coat the bottom. Add onion and garlic to the skillet; cook, stirring occasionally, until onion begins to soften, 2-3 minutes.
1 tsp butter, unsalted
- 7 Add mushrooms to the skillet and cook until golden brown and tender, 4-5 minutes.
- 8 While the mushrooms cook, place peas in a colander and run under hot water (from the tap) to thaw.
½ cup frozen peas

- 9 Add peas, cream, and spices to the skillet; stir to combine.
 - 4 fl oz (½ cup) heavy cream
 - ½ tsp rosemary
 - ¼ tsp salt
 - ¼ tsp black pepper
- 10 Return chicken to the skillet, along with any accumulated juices. Cover and simmer until chicken is cooked through, 8-10 minutes.
- 11 Meanwhile, finely grate Parmesan.
 - 1 oz Parmesan cheese
- 12 When the chicken is done, add Parmesan to the skillet and stir to combine.
- 13 To serve, divide chicken and veggies between plates, spooning skillet sauce on top. Enjoy!