



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!