

ONE PAN CHICKEN AND MUSHROOM RECIPE



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Boneless Chicken Breasts	3	Olive Oil	2 Tbsp.
Onion Powder	1 Tsp.	White Mushrooms, Sliced	8 Oz.
Oregano, Dried	½ Tsp.	Garlic Cloves, Minced	3
Paprika	½ Tsp.	Fresh Parsley, Chopped	1 Tbsp.
Salt and Ground Black Pepper	To Taste		



PREPARATION

- ✔ Cut the boneless chicken breasts in half lengthwise to become 6 thin fillets.
- ✔ Season the chicken fillets with onion powder, dried oregano, paprika, salt, and ground black pepper on both sides.
- ✔ In a large skillet, heat olive oil over medium-high heat.
- ✔ Add the seasoned chicken breasts to the skillet and cook for 6-8 minutes per side, or until they are cooked through and nicely browned.
- ✔ Remove the chicken from the skillet and set aside.
- ✔ In the same skillet, add the sliced mushrooms and minced garlic. Cook for 4-5 minutes, or until the mushrooms are tender and golden brown.
- ✔ Return the chicken breasts to the skillet with the mushrooms and garlic, and cook for an additional 2-3 minutes to allow the flavors to blend.
- ✔ Remove from heat and garnish with freshly chopped parsley.
- ✔ Enjoy your flavorful and easy One-Pan Chicken and Mushroom recipe!