

PAN-SEARED CHICKEN WITH OYSTER MUSHROOMS

HONORHEALTH®

Desert Mission
Farm Stand

INGREDIENTS

- 6 boneless skin-on chicken breasts
- 1/2 cup extra virgin olive oil, divided
- 2 lbs oyster or other mushrooms, trimmed
- 1 bunch rosemary, divided
- 1 bunch thyme, divided
- 1 bunch parsley, leaves picked
- 1/2 stick unsalted butter, divided
- Salt and pepper to taste

Makes: 6 servings Serving Size: 1 each



DIRECTIONS

1. Marinate the chicken: rub both sides of each chicken breast with 4 tbsps olive oil and season to taste with salt and pepper. Place the chicken and half of the whole sprigs of thyme and rosemary in a large freezer bag. Gently massage the herbs into them and refrigerate overnight, if possible.
2. Gently clean the mushrooms by trimming off any tough stems and cut them into bite-sized pieces. Pick the leaves of the remaining thyme and rosemary sprigs. Roughly chop the leaves together. Chop the parsley leaves separately (since they have a bit more moisture than the other herbs). Set aside the chopped herbs.
3. In a large, non-stick pan over low-medium heat, place the chicken breasts skin-side down and sear for about 8 minutes until skin is crispy and golden brown. Flip the breasts over and sear for an additional 5 minutes. Add 2 tablespoons butter and baste the breasts with butter for 3-4 more minutes. Cook the breasts in batches if you don't have a pan large enough to fit all 6. *(Note: cooking times may vary depending on the size of the chicken breasts. You want the internal temperature of the chicken to reach 165°F.)*
4. Once done, transfer the chicken to a cutting board and set aside to rest.
5. Wipe the sauté pan clean and return it to the stove. Heat the pan over high heat until it starts to smoke a little. Quickly add the remaining olive oil and add the prepped mushrooms. Sauté the mushrooms for 2 minutes, making sure to stir them frequently. Add salt and pepper to taste. Add the chopped thyme and rosemary and continue sautéing. Add 2 tablespoons butter and the chopped parsley. Sauté until the butter is melted, about 1 minute.
6. To plate, place the mushrooms in the center of each dinner plate. Slice the chicken on the bias and arrange on top of the mushrooms. Drizzle with your favorite finishing olive oil, sea salt, and freshly ground black pepper *(optional)*.
7. Serve over potatoes or whole grain pasta and enjoy!