

Skillet Chicken with Mushrooms and White Beans



Savory chicken thighs sear to perfection with mushrooms and crispy bacon, all simmered in a creamy white wine sauce. It's a cozy, flavorful one-skillet meal that's easy to whip up.

Course	Main Course
Prep Time	10 minutes
Cook Time	1 hour 10 minutes
Total Time	1 hour 20 minutes
Servings	4 servings
Calories	520kcal
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Ingredients

- 4 chicken thighs ,skin-on, bone-in
- 6 large button mushrooms ,quartered
- 1 small red onion ,cut in wedges
- Half lemon ,cut in 1/4-inch slices
- 6 pieces of thick-cut bacon ,diced
- ½ cup dry white wine
- ½ cup whipping cream
- 1 tbsp Dijon mustard
- 1 large cloves garlic ,minced
- 4 sprigs fresh thyme
- 1 (398mL can) cannellini or white beans , drained and rinsed
- Salt and freshly ground black pepper , to taste

Instructions

1. Preheat the oven to 400 degrees F.
2. Place the chicken, skin side up on a cast iron skillet. Arrange the mushrooms, red onion and lemon around the chicken. Sprinkle the diced bacon on top of the chicken. Roast in the oven until the bacon is crisp, about 35 minutes.
3. In a liquid measuring cup, whisk together the white wine, cream, mustard and garlic.

4. Remove the cast iron from the oven. Move the crisp diced bacon from top of the chicken and place it around the chicken. Pour the wine mixture around the chicken, avoiding the skin. Stir in the thyme and beans and then season with salt and pepper.
5. Return the skillet in the oven and continue to roast until chicken is browned, about 45 minutes.
6. Discard the thyme and serve over rice.

Notes

Recipe adapted: canadaliving.com

Nutrition

Calories: 520kcal | Carbohydrates: 28g | Protein: 28g | Fat: 31g | Saturated Fat: 12g | Cholesterol: 152mg | Sodium: 160mg | Potassium: 881mg | Fiber: 6g | Sugar: 2g | Vitamin A: 575IU | Vitamin C: 11.6mg | Calcium: 118mg | Iron: 4.3mg