



Balsamic Chicken and Mushrooms

Ingredients

- 2 tablespoons [Fustini's Delicate SELECT olive oil](#), divided
- 1 pound of chicken thighs (feel free to use any cut of chicken)
- salt and pepper to taste
- 12 ounces whole cremini mushrooms, stems removed
- 4 garlic cloves, minced
- 1/4 cup [Fustini's Riserva balsamic](#)
- 3/4 cup cream
- 3 tablespoons fresh parsley, chopped

Directions

Step 1.

Season the chicken with salt and pepper. Heat 1 tablespoon of olive oil in a large skillet or Dutch oven over medium heat. Once hot, add chicken and sear on both sides until golden brown, about 2 minutes per side. Remove chicken to a plate.

Step 2.

Add the remaining olive oil to the skillet, and add the mushrooms and garlic. Cook for 5 -7 minutes until softened. Add a pinch of salt and pepper and stir. Deglaze the pan with Fustini's balsamic. Cook 1-2 minutes. Stir in the cream and cook for another few minutes until slightly thickened. Add the chicken back to the pan. Cover and cook for 6-8 minutes over low heat, until the chicken reaches an internal temperature of 165 degrees. Top with fresh parsley and serve.