**Chicken Thighs with Mushroom Sauce**

**Ingredients**

**1 to 2 pounds of chicken thighs, skin on, bone-in**

**1 cup chicken broth**

**1 pound mushrooms, sliced**

**½ cup heavy cream**

**Salt and pepper, to taste**

**Starch of choice; rice, noodles, pasta, etc.**

**1 tablespoon rosemary**

**1 Tbsp. corn starch and 2 Tbsp. water to make a slurry for thickening the sauce.**

**Veggie of choice**

**Instructions**

1. **Heat a large skillet on high heat. Trim excess fat from sides of thighs. Do not add fat to skillet.**
2. **Arrange thighs in skillet, skin side down. Reduce heat to medium low. Cover with lid.**
3. **Cook starch and vegetable as desired and prepare for service.**
4. **After thighs have cooked for 15 minutes, turn them over and continue cooking for another 5 minutes. Check for doneness by piercing the meat with a knife to determine if they’re cooked though. When done remove to a serving platter.**
5. **Leave juices in the skillet. Turn skillet on medium heat. Place mushrooms in skillet. Cover and sauté until softened and reduced in size. This will take about 10 minutes. Stir twice for uniform cooking.**
6. **When mushrooms are cooked add cream and juices from the plate where thighs were resting. Bring to boil and add cornstarch and water slurry. Add salt and pepper to taste.**
7. **Place thighs on the serving platter. Pour mushrooms and sauce over the thighs.**
8. **Serve with starch and veggie.**

**Food questions? Contact me at: chefchazz1@gmail.com**