



Weeknight Chicken and Mushroom Sauce

Adapted from [Parents Need to Eat Too](#)

BAH Note: If the idea of having to wash two frying pans makes you want to cry, once you remove the cooked chicken breasts from the oven (carefully, that handle is going to be HOT), wrap the chicken in a bit of foil to keep it warm and use that pan to make the sauce, omitting 3rd tablespoon of oil. You'll get to the same place, it will just take a little longer.

- 4 boneless, skinless chicken breasts
- 3 tablespoons olive oil
- 1 pound mushrooms, sliced
- 1/2 teaspoon dried thyme
- 1/2 cup chicken broth
- 1/2 cup dry sherry
- 2 teaspoons agave or honey
- 2 teaspoons sherry vinegar
- 1/4 teaspoon kosher salt
- 1 tablespoon butter

Heat oven to 350 degrees. Pat the chicken breasts dry with paper towels and season with a pinch of kosher salt and some black pepper.

Heat 2 tablespoons of olive oil in an oven safe frying pan over medium heat. When the oil shimmers, add the chicken breasts to the pan and cook for three minutes on each side. Transfer the pan to the oven and continue to cook for 5 to 10 minutes until the chicken is done.

While the chicken finishes cooking in the oven, add the remaining 1 tablespoon oil to another skillet and heat until it shimmers. Add the mushrooms and thyme and cook until the liquid released by the mushrooms is mostly evaporated. Add the sherry, agave (or honey), and vinegar to the pan and raise the heat to high. Bring to a boil and cook for 5 minutes. Reduce the heat to low and add the butter to the sauce, whisking to combine. Taste for seasoning and add kosher salt to taste.

Add the cooked chicken and any accumulated juices to the pan and serve the chicken topped with mushrooms and sauce.