

# Creamy Bacon Mushroom Thyme Chicken

## INGREDIENTS:

- 4 boneless chicken thighs or breasts
- 1 T olive oil
- 2 tsp. Italian seasoning
- Salt and pepper

## Creamy Bacon Mushroom Thyme Sauce

- 1 T olive oil
- 8 ounces white mushrooms, sliced
- 6 slices bacon, cooked and crumbled
- 1 cup organic heavy cream
- ½ tsp. Sea salt
- ¼ tsp. Freshly ground black pepper
- 1 tsp. Garlic powder
- 1 T fresh thyme, or 1 tsp. dried thyme

## PROCESS:

- Preheat oven to 350 degrees F. Heat a large skillet to medium high heat. Add the chicken thighs and season with italian seasoning, salt, and pepper.
- Pan sear each side of the chicken for 1-2 minutes until brown and place skillet in the oven. Bake for 20 minutes or until chicken is done. Set chicken aside on a plate.
- Add olive oil to the skillet and saute the mushrooms until soft. Add the bacon, heavy cream, salt, pepper, garlic powder, and thyme.
- Bring to a simmer until the sauce starts to thicken. Add the chicken back to the skillet and heat for another minute.
- Serve immediately.

ENJOY!

From: The Recipe Critic