

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHICKEN FRICASSEE

A Classic French Comfort Dish!

Tender chicken in a creamy, savory sauce with mushrooms and onions — elegant, comforting and full of flavor!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 MIN	40 MIN	55 MIN	4

INGREDIENTS

CHICKEN

- 8 bone-in, skinless chicken thighs (or thighs and drumsticks)
- Salt and black pepper, to taste
- 2 tbsp olive oil
- 2 tbsp butter

SAUCE & VEGETABLES

- 1 medium onion, sliced
- 8 oz (225 g) mushrooms, sliced
- 3 cloves garlic, minced
- 2 tbsp all-purpose flour
- 1 cup (240 ml) chicken stock
- 1 cup (240 ml) heavy cream
- 1 tsp dried thyme (or a few fresh sprigs)
- 1 bay leaf



INSTRUCTIONS

1. Season the chicken with salt and pepper.
2. Heat olive oil and butter in a large skillet or Dutch oven over medium-high heat. Brown the chicken on both sides, about 4–5 minutes per side. Remove and set aside.
3. In the same skillet, add the onions and sauté until softened, about 4–5 minutes.
4. Add the mushrooms and cook for 3–4 minutes until lightly browned. Add the garlic and cook for 30 seconds.
5. Sprinkle in the flour and stir for 1 minute.
6. Gradually whisk in the chicken stock and bring to a gentle simmer, scraping up any browned bits.
7. Return the chicken to the skillet. Add the thyme and bay leaf. Cover and simmer for 30–35 minutes, until the chicken is tender and cooked through.
8. Stir in the heavy cream and simmer for 3–5 minutes until the sauce thickens. Adjust seasoning and serve hot!

BUBBIE'S TIPS

- Use chicken thighs for the most tender and flavorful results.
- Don't rush the browning — it adds amazing flavor!
- For extra richness, add a splash of white wine after the mushrooms (optional).
- Keep the heat low when adding cream to prevent curdling.
- Simple ingredients create the best flavor!

SERVING IDEAS

- Serve over egg noodles, mashed potatoes or rice.
- Pair with a simple green salad.
- Add a side of steamed green beans or roasted vegetables.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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