

## BRAISED CHICKEN THIGHS IN MUSHROOM LEMON CREAM SAUCE

**Dorothy Rempel**

4 bone-in skin-on chicken thighs  
Salt and pepper  
2 tbsp olive oil  
10 button mushrooms, cut in half  
5 garlic cloves, smashed  
2 sprigs fresh rosemary  
3/4 cup whipping cream  
1/2 cup chicken stock  
Juice of half a lemon  
1 tbsp Dijon mustard

Preheat oven to 400'

Pat chicken dry and season on both sides with salt and pepper. Heat olive oil in pan on med high heat and brown chicken 5 minutes per side. Stir in mushrooms, garlic, rosemary. Remove from heat and stir in cream, chicken stock, lemon juice and mustard. Place skillet in the oven and cook for 30-40 minutes.

Serve with mashed potatoes or pasta.

A favourite chicken thigh recipe I found in the **Star Phoenix** long ago: