

Creamy Mushroom Chicken

A delicious and creamy dish featuring tender chicken cooked with savory mushrooms and onions in a yogurt-based sauce.



Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 boneless, skinless chicken breast
- 1 tbsp butter
- 1/2 cup sliced mushrooms
- 1/4 cup diced onions
- 1/4 cup plain yogurt

Steps

- 1 Season the chicken breast with salt and pepper.
- 2 In a skillet, melt butter over medium heat.
- 3 Add the chicken breast and cook until browned on both sides.
- 4 Remove the chicken and set aside.
- 5 In the same skillet, add mushrooms and onions. Cook until softened.
- 6 Stir in the yogurt and return the chicken to the skillet.
- 7 Simmer for a few minutes until chicken is cooked through.
- 8 Serve hot and enjoy!