



Creamy Bacon Rosemary Mushroom Chicken Thighs

Servings: 2-3

Prep Time: 10min

Cook Time: 40min



Ingredients

- 4 Chicken Thighs (skin on, bone-in)
- 6-8 Bacon Strips (diced)
- 6-7 Garlic Cloves (minced)
- 2 cups Button Mushrooms (quartered)
- 2 Rosemary sprigs (finely chopped)
- 1 tablespoon butter
- 3 tablespoons Maida or All Purpose Flour
- 1 1/2 cups Whole Milk
- Salt and Pepper to taste

Directions

1. In a bowl, add chicken thighs and season them with salt and pepper. Set aside.
2. Add diced bacon to a skillet or pan and cook till golden brown. Remove with a slotted spoon and set aside, reserving bacon fat in the pan. Slide in the chicken thighs and cook on each side for 3-4 minutes till they are golden brown and the skin is crispy. Remove the chicken on a plate and set aside.
3. To the same pan add garlic and mushrooms and cook on medium high heat till the mushrooms are nice and golden. Cooking mushrooms on high heat keeps them nice and juicy.
4. Add the finely chopped rosemary to the pan along with butter and flour. Cook the flour for a minute and add milk slowly while whisking continuously. Bring this to a simmer while whisking till the sauce is thick and smooth.
5. Season the sauce with salt and pepper and add chicken and bacon to the pan. Cover and cook on a low flame for 25-30 minutes till the chicken is cooked through. If the sauce is too thick, whisk in a little more milk. Sprinkle with more bacon and serve.