



One-Pan Chicken and Mushrooms with Egg Noodles

Recipe Source: www.marthastewart.com

Serves 6

Ingredients:

2 slices bacon, cut crosswise into 1/2-inch pieces
2.5 lbs boneless skinless chicken thighs, fat trimmed
Salt and freshly ground pepper
1 Tbsp canola oil
8 oz button mushrooms (halved if large)
8 oz shallots, halved (quartered if large) and peeled
3 cups low-sodium chicken broth
1 can (5 oz) fat-free evaporated milk or 2% milk
8 oz whole wheat egg noodles (about 5 cups dry)
1/2 cup chopped fresh dill, plus more for serving

Steps:

- Cook bacon in a large skillet (that has a lid) over medium until browned, 7-9 minutes. Drain on paper towels and set aside. Discard fat from pan.
- Season chicken with salt and pepper. Swirl canola oil in pan over medium-high. Add chicken and cook, turning a few times, until browned all over, about 10-12 minutes. Transfer to a plate.
- Wipe out pan if needed. Add mushrooms and shallots and season lightly with salt. Cook, stirring to scrape up browned bits, until golden brown in places, 5-7 minutes. Add broth and cream and bring to a boil. Stir in noodles.
- Add chicken and accumulated juices to pan. Cover then reduce heat and simmer, stirring once halfway through, until chicken is just cooked through, 10-12 minutes.
- Uncover and simmer until thickened, 2-3 minutes. Stir in 1/2 cup dill and top with bacon. Serve, with additional dill.

Tips from the Test Kitchen: Try turkey bacon instead of regular. This dish will thicken as it sits so it's fine if the sauce seems a bit thin when you first remove it from the heat.

Nutritional Facts: per serving Calories: 593, Carbohydrates: 37 grams, Protein: 60 grams, Total Fat: 22 grams, Saturated Fat: 6 grams, Cholesterol: 303 mg, Sodium: 342 mg, Fiber: 3 grams, Total Sugars: 8 grams.