

Skillet Chicken With Mushrooms and Caramelized Onions

By Yasmin Fahr

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Linda Xiao for The New York Times. Food Stylist: Monica Pierini.

Total Time 30 minutes

Rating ★★★★★ (13,033)

This comforting one-pot dinner is reminiscent of a rich French onion soup, but made in less time and with lighter ingredients. Cooking the onions in a hot, dry pan forces them to release their moisture, so that they shrink and become silky and sweet in 30 minutes. Serve everything directly from the pan, with some crusty bread to soak up all the juices, or shred the chicken and pile it on top of buttered noodles. For something green, stir in some spinach to wilt at the end or serve alongside a simple green salad or roasted broccoli.

INGREDIENTS

Yield: 4 servings

5 tablespoons olive oil
2 tablespoons plus 2 teaspoons
sherry vinegar
2 teaspoons honey
1 teaspoon Dijon mustard
¼ teaspoon red-pepper flakes
Kosher salt and black pepper
1½ pounds boneless, skinless
chicken thighs, cut into 3-inch
pieces
2 medium yellow onions, thinly
sliced (about 4 cups)



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PREPARATION

Step 1

In a large mixing bowl, combine 2 tablespoons oil, 2 tablespoons vinegar, the honey, mustard, red-pepper flakes and 1 teaspoon salt; whisk until smooth. Pat the chicken dry and season with salt

¾ pound cremini mushrooms,
stems removed and thinly sliced
(about 4 cups)

½ cup fresh flat-leaf parsley or dill
leaves and fine stems, roughly
chopped

¼ cup grated Parmesan or
pecorino (optional)

Bread or cooked pasta, for serving

and pepper, then add to the mixture, coating it well. Set aside at room temperature, stirring it once while you make the onions.

Step 2

Heat a 12-inch cast-iron or heavy skillet over medium-high until very hot, 1½ to 2 minutes, then add the onions in an even layer. Season with salt, then cook, mostly undisturbed, for 4 minutes more, stirring every minute or so. Add the mushrooms, season with salt, and stir to combine. (It will look crowded, and that's OK.) Allow to cook mostly undisturbed until the mushrooms shrink and start to brown, about 4 minutes, stirring every minute or so.

Step 3

Stir in the remaining 3 tablespoons olive oil and allow the onions to cook until they start to color, stirring and lowering the heat as necessary to avoid burning, about 2 minutes. Push the onions and mushrooms to the edges of the skillet, then add the chicken pieces to the center. Pour any remaining marinade (there will be very little) over the onions and mushrooms. Cook undisturbed for 4 to 5 minutes, then combine the chicken and vegetables and cook, stirring occasionally, until the chicken is cooked through, about 10 minutes more. (Reduce the heat to medium if the onions look like they are burning at any point.)

Step 4

Add the remaining 2 teaspoons sherry vinegar, stirring and scraping up anything on the bottom of the skillet. Season to taste with salt.

Step 5

Remove from the heat and top with the parsley and cheese, if using. Serve with bread or pasta.