



Complexity level: Medium
Calories level: Middle-calories level
Price estimation: 5 - 10 \$

Ingredients

8
chicken thighs
1/2 t
salt
1/4 t
ground black pepper
6 clv
garlic
1
onion
6 T
olive oil
1/2 t
salt
1 c
white wine
1 bn
parsley (fresh)
1/2 t
rosemary
1/4 t
thyme
4
potatoes (medium)
10 oz
mushrooms
8 T
vegetable oil
1/2 t

salt

Instructions

1. Clean and remove skin from chicken thighs.
 2. Season with salt and ground black pepper.
 3. Peel and chop 6 cloves of garlic.
 4. Peel and chop onion.
 5. Heat 6 tablespoons of olive oil in a large pot. When warm add chicken thighs and fry over medium heat for 3 - 4 minutes each side or until golden.
 6. Transfer chicken thighs to a plate.
 7. Add chopped garlic cook for 1 - 2 minutes over low heat.
 8. Add chopped onion and 1/2 teaspoon of salt and cook over low heat for 5 - 7 minutes.
 9. Wash and chop fresh parsley.
 10. Add chicken thighs, 1 cup of white wine, chopped fresh parsley, 1/2 teaspoon of rosemary and 1/4 teaspoon of thyme to the pot and mix.
 11. Cover and simmer for 18 - 20 minutes.
 12. Meanwhile peel & wash and dice 4 potatoes.
 13. Peel, wash and cut mushrooms into quarters.
 14. Heat 8 tablespoons of vegetable oil in a large skillet. When warm add diced potatoes and fry over medium heat for 10 - 12 minutes or until golden.
 15. Add mushrooms to the skillet and sauté for 2 - 3 minutes.
 16. Add potatoes & mushrooms and 1/2 teaspoon of salt to the pot with the chicken and simmer for 3 - 4 minutes more.
- Serve and enjoy your chicken thigh with mushrooms and potatoes. See more [Spanish chicken thigh recipes](#) [1]!

Source URL: <https://thespanishcuisine.com/recipes/chicken-thighs-recipe-with-mushrooms-and-potatoes>

Links

[1] <https://thespanishcuisine.com/recipes/Spanish-chicken>