

Crispy Frico Chicken Breast with Mushrooms and Thyme  
By Dawn Perry  
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Yield: 4 Servings  
Time: 35 minutes

**INGREDIENTS**

2 ounces freshly grated Parmesan (about 1/2 cup), plus more as needed  
4 boneless, skinless chicken breasts (1 1/2 to 2 pounds)  
Kosher salt and black pepper  
4 tablespoons olive oil, plus more as needed  
1-pound mixed mushrooms, such as cremini, shiitake, oyster or maitake, trimmed and cut into 1-inch pieces  
1 red onion, halved and cut into 1/2-inch wedges  
4 fresh thyme or oregano sprigs  
2 teaspoons red wine vinegar

**PREPARATION**

1. Heat oven to 425 degrees and place the Parmesan on a plate. Lightly season both sides of the chicken with salt and pepper. Dip chicken in Parmesan and turn to coat, patting to help it stick.
2. In a large (12-inch) skillet, heat 2 tablespoons oil over medium-high. Add the chicken and cook, turning once, until golden brown, about 5 minutes per side, adding more oil to the pan as needed. Transfer chicken to a plate.
3. Add remaining 2 tablespoons oil to the skillet. Add the mushrooms, onion and herbs, and season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook, tossing occasionally and scraping up any cheese that may be stuck to the pan, until vegetables begin to soften, about 5 minutes. Place chicken on top of vegetables and transfer the skillet to the oven. Roast until chicken is cooked through, 12 to 15 minutes.
4. Transfer the chicken to a plate. Add the vinegar to the vegetables and toss to combine; serve with chicken.