

Spring Chicken with Mushroom and Lemon
["The Best Way to Ring in Spring? Herby Chicken and Noodles,"](#)

By David Tanis, *The New York Times*, April 3, 2024

Total time: 1-1/2 hours

Prep time: 20 minutes

Cook time: 1 hour, 10 minutes

Servings: 4 to 6

Ingredients

4 tablespoons unsalted butter or extra-virgin olive oil, plus more as needed

1 pound button mushrooms, or a mix of other mushrooms, sliced

Salt and black pepper

1½ pounds boneless, skinless chicken thighs, cut into ½-inch pieces

2 tablespoons all-purpose flour, for dusting

2 large shallots, diced

1 small bay leaf

½ cup dry white wine or vermouth

2 cups chicken broth

12 ounces wide egg noodles or wide-cut pasta, for serving

¼ cup crème fraîche

1 cup frozen peas (optional)

2 tablespoons snipped chives

2 tablespoons roughly chopped dill

1 tablespoon roughly chopped tarragon

1 tablespoon roughly chopped mint

3 tablespoons roughly chopped chervil or parsley

Zest of 2 lemons (about 2 tablespoons)

Preparation

1. Put 2 tablespoons butter in a Dutch oven or deep, wide skillet over medium-high heat. When butter sizzles, add mushrooms, season with salt and pepper, and cook, stirring, until mushrooms are lightly browned and softened, 3 to 4 minutes. Turn off heat. Transfer mushrooms to a plate, and set aside.
2. Season chicken with salt and pepper. Dust lightly with flour; shake off excess. Add the remaining 2 tablespoons butter to the same Dutch oven and turn heat to medium. When butter sizzles, add half of the chicken, letting it brown on all sides, about 5 minutes per batch. Remove from the pot. Add remaining chicken and repeat, setting aside the chicken. (You may have to add more butter or oil.)
3. Add shallots to the Dutch oven, and cook over medium-high heat until softened, about 2 minutes. Add bay leaf and wine, and simmer for about 2 minutes, scraping the pot to deglaze any browned bits. Return chicken to pot and turn heat to high.
4. Add chicken broth and bring to a boil. Turn down heat to maintain a brisk simmer and cook, uncovered, until the chicken is tender, about 20 minutes, then raise heat to high and let liquid reduce by half, about 5 minutes.
5. Meanwhile, cook noodles or pasta in salted water.
6. Add reserved mushrooms, crème fraîche and peas, if using, to the stew. Reduce sauce again, until thickened to a gravy like consistency, a few minutes more. Taste

and adjust seasoning. To finish, stir in half of the chives, dill, tarragon, mint, chervil and lemon zest, reserving part of the herb mix to sprinkle over top.

- 7.** Drain noodles or pasta, transfer to a warm serving platter and spoon chicken and sauce on top, and finish with more of the herb mixture.