

## CREAMY HERBED CHICKEN OF THE WOODS

Serves 2—3 adults

1 1/2 C. of rice	3 C. water
4-8 oz. mushrooms, cut to bite-sized pieces	4 T. butter (or more)
1/2 lb. broccoli crowns diced to 1"	1 pint fresh cream or half & half
1 tsp. black pepper (or to taste)	8 sprigs of fresh thyme about 3" long
1 tsp. sea salt (or to taste)	1 small garlic clove, crushed or minced



### Directions

**RICE** - Place water in a pot and bring to a boil. Add the rice, stir once and then cover with a lid. Turn heat to lowest setting. Do not stir the rice at all. (important) Check the water level in the rice by tipping the pot to the side. When almost all the water is gone, turn off the heat. Return the pot to the stove top and leave covered until ready to use. The rice will stay heated.

**SAUCE** - Melt the butter in a sauce pan over medium-low heat, and then add the mushrooms. (This is a firm mushroom and will take much longer to cook than most varieties. It tends to absorb butter so you may need even more.) Sauté on med-low heat until

the mushroom is mostly cooked which will likely take 10—15 minutes. Add the broccoli and continue cooking another 5 minutes or until the broccoli is as you like it. (You may need to add more butter.) Add the cream, pepper, and salt and turn up the heat to medium. Cook for 5-8 minutes, stirring occasionally. Take care that the cream doesn't over-boil. Once the sauce has reduced by a third, add the thyme & garlic and cook for another minute or two. Taste to check whether you need to add more salt or pepper.



**PLATE** - Spoon rice into a shallow dish or bowl and top with the sauce. You may add an extra sprig or two of thyme on top as a garnish if you like. Serve and enjoy.



**TIP** - *The fresh thyme makes a big difference in this recipe. If you don't grow it, you should be able to find some in the produce dept. of your grocery store. You can use dried thyme, but the flavor is so much better when fresh herbs are used.*

*Credit: Recipe by Angel Miller of 2AngelsMushrooms.com*

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