

DINNER

Lemon Mushroom Herb Chicken

11 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	15 min	30 min	4	\$2.78	525 kcal



Lemon Mushroom Herb Chicken requires about 45 minutes from start to finish. This recipe serves 4. One serving contains 525 calories, 32g of protein, and 29g of fat. For \$2.78 per serving, this recipe covers 26% of your daily requirements of vitamins and minerals. This recipe is liked by 40 foodies a...

Ingredients

- ☐ ½ cup butter
- ☐ 10½ ounce condensed chicken broth
canned
- ☐ 2 tablespoons dried basil
- ☐ ½ tablespoon dried thyme
- ☐ 1 cup all-purpose flour
- ☐ 1 teaspoon garlic powder
- ☐ 2 tablespoons capers
- ☐ 10¾ ounce condensed cream of mushroom
soup
canned
- ☐ 1 tablespoon dried parsley
- ☐ ¼ cup dry white wine
- ☐ 1 tablespoon chopped fresh parsley
- ☐ ½ teaspoon ground black pepper

☐ 1 lemon, juiced

☐ 1 teaspoon paprika

☐ 4 boneless, skinless chicken breast halves

☐ 1 tablespoon grated lemon zest

☐ 1 teaspoon salt

EQUIPMENT Bowl, Frying pan

Method

- 1 In a shallow dish or bowl, combine the flour, thyme, basil, parsley, paprika, salt, ground black pepper, and garlic powder. Dredge chicken in the mixture to coat, patting off any excess flour.
- 2 Melt butter in a large skillet over medium heat, and cook chicken until no longer translucent. In a medium bowl, mix together the cream of mushroom soup, chicken broth, wine, and lemon juice; pour over chicken.
- 3 Cover skillet, and simmer 20 minutes, or until chicken is no longer pink and juices run clear.
- 4 Garnish with parsley, capers, and lemon zest.

Nutrition per serving

525
KCAL

32 g
PROTEIN

29 g
FAT

32 g
CARBS

Saturated Fat	16.3 g · 102% of daily needs
Fibre	2.7 g · 11% of daily needs
Sugar	1 g · 1% of daily needs
Sodium	1,829 mg · 80% of daily needs
Cholesterol	139 mg · 46% of daily needs
Vitamin C	8.6 mg · 10% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/lemon-mushroom-herb-chicken-142092