

# Chicken and Mushrooms

Recipe By Michal Frischman



Cooking and Prep:  30  
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by  
Mispacha Magazine

The best part of this dish is that I only get one pot dirty, and the whole thing takes about 30 minutes from beginning to end. I usually get the mushrooms going, then take care of the chicken while the mushrooms are cooking and mix up the sauce while the chicken is browning. This is great served over rice or quinoa. Recipe by Michal Frischman. [Watch the video here.](#)

## Ingredients (14)

### Chicken

- 4 boneless, skinless chicken breasts, cut into 1-inch (2- and- 1/2-centimeter) pieces
- 6 ounces (170 grams) cremini mushrooms, halved
- salt, to taste
- pepper, to taste
- 1/2 cup flour
- 1 teaspoon garlic powder

1 teaspoon ground ginger

canola oil, for frying

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## Sauce

4-6 cloves garlic, crushed or 4-6 cubes **Gefen Frozen Garlic**

4 tablespoons **Gefen Soy Sauce**

1 tablespoon **Gefen Sesame Oil**

2 tablespoons brown sugar

2 tablespoons **Haddar Teriyaki Sauce**

2 tablespoons mirin

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## Start Cooking

### Prepare the Chicken

1. In a small bowl, combine the sauce ingredients and set aside.
2. Brown mushrooms in a large frying pan sprayed with cooking spray, and season with salt and pepper. Remove from the frying pan and set aside.
3. Combine flour, garlic powder, ginger, and half a teaspoon of salt, and toss with the chicken in a large resealable plastic bag until the chicken is coated.
4. Using the same frying pan, add about one tablespoon of oil and cook the chicken in batches until all sides are browned and they're cooked through. You may need more oil midway.
5. Once all the chicken is done, put all the chicken back into the pan, add the mushrooms back in, and pour in the sauce. Let the sauce come to a bubble and thicken, about five minutes.

### Variation:

You can substitute cooking sherry for the mirin.

### Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.