

## Cast Iron Skillet Chicken with Mushrooms

adapted from [The Spinning Plate](#)

printed from [Smells Like Food in Here](#)

one 3-4 lb whole chicken  
kosher salt  
pepper  
2-3 tbsp olive oil, divided  
14-oz white mushrooms, cleaned and halved, or quartered if large  
garlic bulb, extra papery skin removed and cloves separated with skin on  
2-3 shallots, halved  
lemon, halved; on half thinly sliced into rounds, the other half reserved  
1/4 c white wine  
small bunch Italian parsley, chopped

Preheat the oven to 475°F.

Butterfly the chicken, removed the keel bone, and pat dry with paper towel. Generously salt and pepper both sides of the chicken.

Meanwhile, heat 2 tablespoons olive oil in a cast iron skillet medium-high.

Sear the chicken skin-side down 2-3 minutes or until the skin has browned. You can tell when it's ready by gently shaking the skillet: if the chicken moves freely, it's likely browned; if it sticks, it's not ready. Set chicken aside.

Transfer mushrooms, garlic, shallots and lemon into the skillet. Drizzle with 1 tablespoon olive oil.

Place the chicken, skin-side up, over the mushrooms. Roast the chicken in the oven 20-30 minutes, until juices run clear at the thigh or 165°F.

Remove the chicken from the skillet and set aside without tenting.

Place the skillet on the stove over medium-high heat, add wine and juice of half a lemon to the mushrooms. Once it reaches a healthy simmer, remove from heat.

Carve the chicken and plate with mushrooms, shallots and garlic (I don't like hot citrus), sprinkle with some parsley and serve along with some toasted sourdough. Squeeze the garlic from their cloves onto everything else like creamy butter.