

One-Pan Spicy Chicken Thighs and Mushrooms

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Ready In 30 min

Rating  (222)

A fried pepper condiment of puréed bell peppers and onions known in Yorùbá as ọbẹ ata dín dín is common across West Africa as a base for stewed greens and meat. This sauce is an expression of balance in a pot, often packed with fresh, dried, fermented and hot ingredients, each rich and distinct in flavor. Here, mushrooms and chicken thighs are the lucky recipients of this mother sauce. The pivot is to simply chop jarred roasted peppers instead of crushing fresh vegetables with a grinding stone, which is a traditional yet lengthy process. Oil-packed anchovies and miso deliver exactly as expected, adding savoriness to the depth of mushrooms. A splash of vinegar lends a tart zing to the sauce; a scatter of chopped basil adds a piquant burst.

INGREDIENTS

Yield: 4 servings

1 ½ pounds boneless, skinless chicken thighs

Salt and black pepper

3 tablespoons vegetable oil

1 small red onion, peeled and chopped

6 garlic cloves, peeled and smashed with the side of a large knife

1 teaspoon ground cumin

PREPARATION

1 Scotch bonnet or habanero chile, minced (without seeds for mild)
8 to 10 oil-packed anchovies
2 tablespoons white or red miso
12 ounces mixed mushrooms (any kind), wiped clean and sliced
1 (16-ounce) jar roasted red bell peppers, drained and chopped (2 cups)
1 cup chicken broth or water
 $\frac{1}{4}$ cup chopped fresh basil, plus leaves for garnish (optional)
1 lime, cut in wedges, for serving

Step 1

Pat the chicken dry and season lightly with salt and pepper.

Step 2

Heat a large cast-iron or nonstick skillet over high and add 1 tablespoon oil. Place the chicken smooth side down and cook without moving until dark golden brown, 7 to 9 minutes. Flip the chicken and cook for an additional minute. Move the chicken to a plate, browned side up.

Step 3

Reduce the heat to medium, heat the remaining 2 tablespoon oil in the skillet and add the onion, garlic, cumin, chile, anchovies and miso. Cook, stirring frequently, until the onion is softened, the miso is broken up and the anchovies have completely broken down, about 4 minutes.

Step 4

Increase the heat to high and stir in the mushrooms and red peppers. Cook, stirring frequently to allow the mushrooms to soften and release their liquid. Add the broth and continue to cook until the liquid collects toward the center of the pan, about 10 minutes. Season to taste with salt and pepper.

Step 5

Use a wooden spoon to create divots in the sauce. Nestle the chicken in the divots, browned side up.

Step 6

Cook until the chicken is cooked through, about 3 minutes, adding an additional $\frac{1}{4}$ cup water if the sauce begins to dry out. The mushrooms and peppers should be soft. Top with chopped basil if using.

Step 7

Serve immediately over rice with lime wedges and top with basil leaves if using.