Mediterranean Chicken Skillet

Ingredients

- 2 chicken thighs (or any chicken tbh)
- half a container of small mushrooms (tiny portabella or white)
- green olives
- 1/2 an onion
- some pickled artichoke hearts
- a bouillon cube
- a tiny can of tomato paste or crushed tomatoes
- some salt
- some pepper
- some oregano
- some garlic
- some basil
- other spices you want

Method

1. sear both sides of the chicken thighs in the pan so they look pretty on both sides
2. pull them out the pan and let them sit
3. throw in the onion chopped up with the mushrooms (halved or quartered, bite sized) with some olive oil till they look soft and good
4. put back the chicken thighs in the pan with a temperature probe, add all the other vegetables, seasonings, bouillon (crushed into powder), tomato can, and some water

5. let simmer till the chicken gets to 165 degrees Fahrenheit
6. turn off heat, and shovel onto plate/bowl

Notes

this recipe is pretty loose, and not super deep. Sometimes I add zucchini, you could also add whatever or remove whatever, but this is my base recipe