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Smothered Chicken with Creamed Spinach, Bacon, and Mushrooms

Introduction

Smothered Chicken with Creamed Spinach, Bacon, and Mushrooms is a delightful dish that combines savory flavors and creamy textures. This comforting meal is perfect for family dinners or special occasions. Utilizing chicken thighs for added juiciness and topped with a luscious creamed spinach mixture, this recipe will surely impress both family and friends.

Detailed Ingredients with measures

Chicken Thighs - 4 pieces
Bacon - 4 slices, chopped
Mushrooms - 1 cup, sliced
Spinach - 2 cups, fresh
Heavy Cream - 1 cup
Chicken Broth - 1 cup
Cream Cheese - 4 oz, softened
Garlic - 2 cloves, minced
Onion - 1 medium, diced
Olive Oil - 2 tbsp
Salt - to taste
Black Pepper - to taste
Paprika - 1 tsp

Prep Time

The preparation time for this dish is approximately 15 minutes. This includes washing the spinach, chopping the bacon and vegetables, and preparing the chicken thighs for cooking.



Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: Serves 4

This smothered chicken dish is a delicious way to combine protein and vegetables, served in a creamy, flavorful sauce that is sure to satisfy anyone's palate. Enjoy this meal with your favorite sides for a complete dining experience!



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Detailed Directions and Instructions

Step 1: Prepare the Chicken

Remove the chicken breasts from the packaging and pat them dry. Season both sides generously with salt, pepper, and garlic powder.

Step 2: Sear the Chicken

Heat olive oil in a large skillet over medium-high heat. Add the seasoned chicken breasts to the skillet and cook until golden brown, about 5-7 minutes per side. Remove the chicken from the skillet and set aside.

Step 3: Cook the Bacon

In the same skillet, add diced bacon and cook until crispy. Once crispy, remove the bacon from the skillet and set it aside, leaving the bacon grease in the pan.

Step 4: Sauté the Vegetables

Add sliced mushrooms and diced onions to the skillet with the bacon grease. Sauté until the onions are translucent and the mushrooms are golden brown, about 5-7 minutes.

Step 5: Make the Creamed Spinach

Add minced garlic to the mushroom and onion mixture and cook for another minute. Stir in fresh spinach and cook until wilted. Add cream cheese and heavy cream, stirring until well combined. Season with salt and pepper.

Step 6: Combine Ingredients

Return the seared chicken to the skillet, nestling it into the creamed spinach mixture. Sprinkle crispy bacon on top.



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Step 7: Simmer

Cover the skillet and reduce the heat to low, simmering for about 10-15 minutes, until the chicken is cooked through and the flavors meld.

Notes

Serving Suggestions

Serve the smothered chicken with a side of rice, mashed potatoes, or crusty bread to soak up the creamy sauce.

Storage Instructions

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop or in the microwave.

Variations

Feel free to add additional vegetables such as bell peppers or zucchini, or swap out the bacon for turkey bacon for a lighter option.



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Cook techniques

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