



Creamy Chicken Bacon Corn Skillet

The Best Smells in the Kitchen

Nothing beats the smell of bacon cooking. It makes my whole house feel warm. Then you add the sizzling chicken with paprika and garlic. Doesn't that smell amazing? It tells everyone that a good meal is coming.

This recipe is a one-pan wonder. You build flavor right in the same skillet. Everything gets a chance to say hello. This makes the dish taste like you cooked all day.

A Little Story for You

My grandson once called this "the happy corn." He was only five. He asked for a second helping before he even finished his first. I still laugh at that.

That is why this matters. Food is more than just eating. It is about making happy memories around the table. What was a food you loved as a little kid?

Let's Talk About the Creamy Sauce

The sauce is just cream, milk, and a little flour. It seems simple. But it becomes so rich and cozy. The parmesan cheese melts right into it.

You want to stir it until it thickens. This only takes a few minutes. Be patient. A good sauce is worth the wait.

A Fun Fact About Corn

Fun fact: Every single kernel on a cob of corn is its own little fruit. Isn't that a funny thing to think about? It makes corn even more special.

I use frozen corn for this dish. It is picked at its best time. This means it is always sweet and tasty. Do you prefer fresh, canned, or frozen corn?

Why This Meal Matters

This is a meal that brings people together. It is hearty and fills you up. It says, "I care about you" without using any words.

That is the second reason this matters. Cooking for someone is a way to show love. It is a simple truth. Will you be making this for your family or for friends?



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Ingredients:

Ingredient	Amount	Notes
thick-cut bacon	6 slices	chopped
boneless skinless chicken breasts	1½ pounds (approx. 3 breasts)	pat dry
paprika	1 teaspoon	
garlic powder	1 teaspoon	
kosher salt	½ teaspoon + 1 teaspoon	divided use
black pepper	¼ teaspoon + ½ teaspoon	freshly ground, divided use
unsalted butter	2 -3 tablespoons	
yellow onion	1 small (about ½ cup)	diced
garlic	1 teaspoon	minced
frozen corn kernels	2 packages (10 ounces each)	thawed
heavy cream	1 cup (238 g)	
crushed red pepper flakes	¼ teaspoon	
whole milk	½ cup (122.5 g)	
all-purpose flour	3 tablespoons	
parmesan cheese	¼ cup (25 g)	freshly grated
parsley	for garnish	



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A Cozy Skillet Supper for a Busy Night

Hello, my dear. Come sit a while. I want to share my Creamy Chicken Bacon Corn Skillet with you. It reminds me of sunny summer days and cozy winter nights all in one pan. The smell of bacon and onion cooking together is just wonderful. It makes the whole house feel like a hug.

See also [Spatchcock Roasted Chicken with Herbs](#)

This is a true one-pan wonder. You build the whole meal right in the skillet. That means less washing up for you later. I still laugh at the time my grandson saw me make this. He said, Nana, you are making magic in that pan! And you know, he was not far off.

Let us get started, shall we? First, mix your paprika, garlic powder, salt, and pepper in a little bowl. Give that chicken a good rub with the spices. This makes sure every single bite is full of flavor. Now, cook your chopped bacon in a big skillet until it is nice and crispy.

Step 1: Get that bacon crispy in your skillet. It takes about ten minutes. I like to listen for the sizzle. Then move the bacon to a plate with a paper towel. Leave about two tablespoons of that tasty bacon grease in the pan. (My hard-learned tip: Do not pour all the grease out! It gives the chicken so much flavor.)

Step 2: Cook your seasoned chicken in that bacon grease. Five to six minutes on each side should do it. You will know it is done when the juices run clear. Then take it out and let it rest under some foil. This keeps it juicy and tender.

Step 3: Now, melt some butter in that same pan. Does not that smell amazing? Toss in your diced onion and cook until it is soft. Then add the garlic for just

one more minute. Garlic burns so easily, so we have to be quick!

Step 4: Pour in the corn, cream, and your spices. Stir it all together. In a small cup, whisk your milk and flour until it is smooth. This is our secret for a thick, creamy sauce. Pour it into the skillet and stir. Watch it thicken up right before your eyes!

Step 5: Finally, stir the crispy bacon and parmesan cheese into the corn. The cheese will melt into the sauce beautifully. Place your chicken right back on top. A little sprinkle of fresh parsley makes it look so pretty. What is your favorite one-pan meal? Share below!

Cook Time: 30-40 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner, Main Course

Three Tasty Twists to Try

This recipe is like a good friend. It is wonderful as it is, but it is also happy to change. You can play with the ingredients to make it new again. I love trying little twists depending on who is coming for dinner. It keeps things interesting in the kitchen.

Summer Garden Twist: Use fresh corn cut right off the cob. Add a handful of cherry tomatoes for a sweet, sunny burst.

See also [Creamy White Chicken Chili Delight](#)

Spicy Fiesta Twist: Swap the chicken for seasoned ground beef. Stir in a can of diced green chiles for a little kick.

Cozy Mushroom Twist: Skip the bacon and use sliced mushrooms instead. They

get so wonderfully savory and rich in the creamy sauce.

Which one would you try first? Comment below!

How to Serve Your Skillet Creation

Now, let us talk about what to serve with our masterpiece. A meal like this deserves good company on the plate. I think a simple, crisp salad is just the thing. It cuts through the richness of the creamy corn. A slice of thick, crusty bread is also lovely for sopping up every last bit of sauce.

For a drink, a cold glass of apple cider is perfect. Its sweetness dances nicely with the salty bacon. For the grown-ups, a chilled glass of Chardonnay pairs beautifully. It feels a little fancy, does not it? Which would you choose tonight?



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Keeping Your Skillet Supper Tasty Later

Let's talk about storing this lovely meal. It keeps well in the fridge for three days. Just pop it in a sealed container. You can also freeze it for up to three months. I use an old pie tin for freezing. It works perfectly.

I remember my first time making a big batch. I was so proud. I fed my whole family and had leftovers for days. Batch cooking saves you time on busy nights. It means a good meal is always close by. That matters more than you know.

To reheat, warm it slowly in a skillet. Add a splash of milk or cream. This keeps the sauce from getting too thick. It will taste just as cozy as the first day. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Kitchen Hiccups

Sometimes, our sauce can get too thin. If this happens, just mix a little more milk and flour. Stir it in and let it bubble. Your sauce will thicken right up. This matters because a creamy sauce makes the whole dish feel special.

I once added the cheese while the heat was too high. It got a little clumpy. Now I turn the heat to low first. This helps the cheese melt smoothly into the sauce. It makes all the difference for a silky texture.

Is your chicken dry? You might have cooked it too long. Use a timer and check the temperature. Getting it right builds your cooking confidence. You will feel like a real chef. Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free flour instead of all-purpose.

See also [Berry Mix Vegan Delight](#)

Q: Can I make it ahead of time?

A: Absolutely. Assemble the whole dish and keep it in the fridge. Bake it when you are ready.

Q: What if I don't have heavy cream?

A: Half-and-half will work, but your sauce will be a bit less rich.

Q: Can I double this recipe?

A: You sure can. Just use your biggest skillet so everything fits.

Q: Is the red pepper necessary?

A: No, it just adds a little warmth. You can leave it out if you prefer. Which tip will you try first?

A Little Note From My Kitchen to Yours

I hope you love making this skillet dinner. It is a hug in a pan. I would love to see your creation. Sharing food is one of life's great joys.

Fun fact: Corn is actually a type of grass!

Have you tried this recipe? Tag us on Pinterest! I always look for your photos.



It makes my day to see your family meals.

Happy cooking!

—Elowen Thorn.

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Creamy Chicken Bacon Corn Skillet

Author: Elowen Thorn

Cooking Method: [Stovetop Skillet](#)



Courses: [Dinner](#) [Main Course](#)



Creamy Chicken Bacon Corn Skillet | 20

Difficulty: **Beginner**



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Prep time: **10 minutes**



Creamy Chicken Bacon Corn Skillet | 22

Cook time: **35 minutes**

Rest time:



Creamy Chicken Bacon Corn Skillet | 24

Total time: **45 minutes**



Creamy Chicken Bacon Corn Skillet | 25

Servings:**6 servings**



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Calories:**380 kcal**

Best Season:**Summer**

Description

Chicken and Bacon Creamed Corn

Ingredients

- ☐ 6 slices thick-cut bacon, chopped
- ☐ 3 boneless skinless chicken breasts, approximately 1½ pounds, pat dry
- ☐ 1 teaspoon paprika
- ☐ 1 teaspoon garlic powder
- ☐ ½ teaspoon kosher salt
- ☐ ¼ teaspoon black pepper
- ☐ 2 -3 tablespoons unsalted butter
- ☐ 1 small yellow onion, diced (about ½ cup)
- ☐ 1 teaspoon garlic, minced
- ☐ 2 packages (10 ounces each) frozen corn kernels, thawed
- ☐ 1 cup (238 g) heavy cream
- ☐ 1 teaspoon kosher salt
- ☐ ½ teaspoon freshly ground black pepper
- ☐ ¼ teaspoon crushed red pepper flakes
- ☐ ½ cup (122.5 g) whole milk
- ☐ 3 tablespoons all-purpose flour
- ☐ ¼ cup (25 g) parmesan cheese, freshly grated
- ☐ parsley, for garnish

Instructions

1. In a small bowl, mix together the paprika, garlic powder, salt, and pepper. Set aside.
2. In a large skillet over medium heat, fry the chopped bacon pieces for 9-11 minutes, or until crispy. Transfer to a paper towel-lined plate.
3. Drain the bacon grease, leaving about 2 tablespoons in the skillet to cook the chicken.
4. Sprinkle the seasoning mixture on both sides of the chicken breasts. Rub the mixture into each to ensure the chicken is evenly coated.

5. To the skillet with the reserved bacon grease over medium heat, add seasoned chicken. Cook for 5-6 minutes on each side, or until no longer pink and cooked through. (Chicken is fully cooked when the internal temperature reaches 165°F.)
6. Remove chicken from pan, place on a plate, and tent with aluminum foil to keep warm.
7. In the same skillet over medium heat, melt butter. Once melted, add the onion. Cook for 3-5 minutes, or until brown. Add garlic and cook for 1 more minute.
8. Add corn, cream, salt, pepper, and red pepper flakes. Mix well.
9. In a small bowl, whisk together the milk and flour. Pour into the corn mixture and continue to cook over medium heat, stirring occasionally until thickened (about 2 minutes).
10. Add the cooked bacon and parmesan cheese to the skillet. Stir to combine until the cheese is completely melted.
11. Top with cooked chicken.
12. Garnish with parsley. Serve immediately.

Keywords: Chicken, Bacon, Corn, Skillet, Creamy