



Smothered Chicken with Creamed Spinach, Bacon, and Mushrooms



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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.

See also [Creamy Mango Smoothie Recipe for Refreshing Bliss](#)

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.

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

Searing the Chicken

Searing the chicken in a hot skillet creates a golden-brown crust while locking in juices for a tender finish.

See also Warm Bacon Spinach Salad

Sautéing Vegetables

Sautéing the mushrooms, spinach, and bacon together enhances their flavors and provides a savory base for the dish.

Deglazing the Pan

Deglazing with liquid after sautéing helps to lift the browned bits from the bottom of the pan, adding depth to the sauce.

Simmering

Simmering the chicken in the sauce allows it to absorb flavors while ensuring it cooks through completely.

Creating a Cream Sauce

Incorporating cream into the recipe enriches the sauce, giving it a smooth and velvety texture.

Garnishing

Garnishing the final dish with extra bacon or herbs elevates presentation and adds a fresh touch.

FAQ

Can I use chicken thighs instead of breasts?

Yes, chicken thighs can be used for a more flavorful and juicy result.

What can I substitute for cream?

You can use half-and-half or a dairy-free alternative like coconut milk for a lighter version.

How can I make this dish healthier?

You can reduce the amount of cream and use turkey bacon instead of regular bacon.

Can I make this dish ahead of time?

Yes, you can prepare the components ahead and combine them before serving for optimal freshness.

What sides pair well with smothered chicken?

Mashed potatoes, rice, or a fresh salad complement the flavors of the dish nicely.



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Conclusion

The smothered chicken with creamed spinach, bacon, and mushrooms is a delightful dish that combines rich flavors and comforting textures. It's an ideal meal for family gatherings or cozy dinners, showcasing the versatility of chicken while elevating it with creamy, savory additions. Whether served over rice, pasta, or alongside crusty bread, this meal is sure to impress and satisfy.

See also [Delicious Appetizer Recipes for Every Occasion](#)

More recipes suggestions and combination

Garlic Butter Shrimp Pasta

A light yet flavorful dish featuring succulent shrimp tossed in a rich garlic butter sauce, served over your choice of pasta.

Spinach and Artichoke Stuffed Chicken

Chicken breasts stuffed with a creamy spinach and artichoke mixture, baked to perfection, making for a deliciously cheesy dinner option.

Roasted Vegetable Quinoa Bowl

A healthy and vibrant bowl filled with roasted seasonal vegetables, creamy avocado, and protein-packed quinoa, perfect as a filling side or main dish.

Herb-Crusted Salmon with Asparagus

Oven-baked salmon topped with a fresh herb crust, served alongside tender asparagus for a nutritious and elegant dinner.

Creamy Mushroom Risotto

A luxurious risotto cooked to creamy perfection, mixed with earthy mushrooms and finished with Parmesan cheese for added richness.



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