

Crispy Bacon Chicken with Tangy Dijon Cream Sauce

Bacon-Wrapped Chicken with Creamy Dijon Sauce



TIME
7 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

For the Chicken:

2 lbs boneless, skinless chicken breasts, cut into 1-inch strips

8 slices bacon, halved lengthwise

1 tbsp olive oil

1 tsp paprika

$\frac{1}{2}$ tsp garlic powder

... tsp salt

... tsp black pepper

For the Creamy Dijon Sauce:

... cup butter

... cup Dijon mustard

... cup heavy cream

1 tbsp lemon juice

1 tsp honey

Salt and pepper, to taste

Swaps and Notes:

No Dijon? Try whole grain mustard or spicy brown for a bolder twist.

Lighter Option: Use turkey bacon and swap heavy cream with half-and-half.

Extra Zing: Add a splash of white wine to the sauce for a restaurant-style touch.

Serving Idea: Great over mashed potatoes, roasted garlic cauliflower, or sautéed greens.

Step-by-Step Instructions:

1 Season the Chicken:

2 Wrap with Bacon:

3 Sear and Cook:

4 Make the Dijon Sauce:

5 Serve:

Tips for Success:

Cook in batches if needed to avoid overcrowding the pan.

Use a meat thermometer to ensure perfectly cooked chicken.

Deglaze the pan with a splash of broth or wine if needed before making the sauce-it adds flavor and lifts the browned bits.

Serving Suggestions and Pairings:

Easy Turkey Wings for a full-on comfort feast

Cajun Chicken Sausage Gumbo for Southern-meets-French fusion

Tomato Skillet with Okra and Sausage as a bright and veggie-rich side

Chicken Enchiladas for a Tex-Mex twist

DIRECTIONS

1. Season the Chicken: Pat chicken strips dry. In a bowl, mix paprika, garlic powder, salt, and pepper. Rub evenly over all chicken pieces.
2. Wrap with Bacon: Wrap each strip with a half slice of bacon. Use toothpicks to secure if needed.
3. Sear and Cook: Heat olive oil in a large skillet over medium-high heat. Add the bacon-wrapped chicken and cook 5-7 minutes per side, or until bacon is crispy and chicken is fully cooked (internal temp 165°F). Remove and set aside.
4. Make the Dijon Sauce: In the same skillet, reduce heat to medium. Melt butter, then whisk in Dijon mustard, heavy cream, lemon juice, and honey. Stir continuously until the sauce thickens slightly, about 3-4 minutes. Season to taste.
5. Serve: Plate chicken and spoon the warm Dijon sauce over the top. Garnish with fresh parsley or lemon wedges if desired.
6. Tips for Success: Cook in batches if needed to avoid overcrowding the pan.
7. Use a meat thermometer to ensure perfectly cooked chicken.
8. Deglaze the pan with a splash of broth or wine if needed before making the sauce-it adds flavor and lifts the browned bits.
9. Serving Suggestions and Pairings: Pair your bacon-wrapped chicken with any of these comforting favorites:
10. Easy : Turkey Wings for a full-on comfort feast
11. Cajun : Chicken Sausage Gumbo for Southern-meets-French fusion

12. Tomato : Skillet with Okra and Sausage as a bright and veggie-rich side
13. Chicken : Enchiladas for a Tex-Mex twist
14. Dorito : Casserole for a bold, crunchy companion dish
15. Round it out with a fresh green salad or roasted potatoes.
16. Storage and Leftover Tips: Store in the fridge in an airtight container for up to 4 days.
17. Reheat gently in a covered skillet over medium-low heat or in the microwave.
18. Freeze cooked bacon-wrapped chicken (sauce separately) for up to 2 months. Thaw in the fridge overnight.
19. More Recipes You'll Love: Here's what to cook next if you loved this dish:
20. Easy : Turkey Wings
21. Tomato : Skillet with Okra and Sausage
22. Cajun : Chicken Sausage Gumbo
23. Chicken : Enchiladas
24. Dorito : Casserole
25. Final Thoughts: Bacon-Wrapped Chicken with Creamy Dijon Sauce is proof that you don't need a ton of ingredients-or time-to serve a dish that feels gourmet. Crispy, creamy, and loaded with flavor, it's bound to become a weeknight favorite or dinner party go-to.

SWAPS & NOTES

This Bacon-Wrapped Chicken with Creamy Dijon Sauce is the kind of dish that's impressive enough for company but easy enough for a weeknight dinner.

The smoky crunch of bacon, tender strips of chicken, and the bold, balanced mustard cream make this a recipe you'll come back to again and again.

Try whole grain mustard or spicy brown for a bolder twist.

Lighter Option : Use turkey bacon and swap heavy cream with half-and-half.

TIPS FOR SUCCESS

Cook in batches if needed to avoid overcrowding the pan.

Use a meat thermometer to ensure perfectly cooked chicken.

Deglaze the pan with a splash of broth or wine if needed before making the sauce-it adds flavor and lifts the browned bits.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-bacon-chicken-with-tangy-dijon-cream-sauce/>