

## Garlic Butter Chicken with SautØed Mushrooms & Spinach - Clean, Flavorful, and Weeknight-Ready

Garlic Butter Chicken with SautØed Mushrooms & Spinach



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Garlic Butter Chicken:

2 boneless, skinless chicken breasts

1 tbsp olive oil

1 tbsp butter

2 garlic cloves, minced

$\frac{1}{8}$  tsp salt

$\frac{1}{8}$  tsp black pepper

$\frac{1}{8}$  tsp paprika

$\frac{1}{8}$  tsp dried oregano

1 tbsp fresh parsley, chopped

For the SautØed Mushrooms:

1 $\frac{1}{2}$  cups sliced mushrooms

1 garlic clove, minced

For the SautØed Spinach:

2 cups fresh spinach

1 tsp olive oil

... tsp red pepper flakes (optional)

Step-by-Step Instructions:

1 Cook the Garlic Butter Chicken:

Heat olive oil in a skillet over medium heat.

Season chicken with salt, pepper, paprika, and oregano.

Cook chicken for 5-7 minutes per side until golden and fully cooked.

Add butter, minced garlic, and chopped parsley to the pan. Baste the chicken with the melted garlic butter for rich, herbaceous flavor.

#### 2 SautØ the Mushrooms:

In a separate pan, melt butter over medium heat.

Add mushrooms, garlic, salt, and pepper.

SautØ for 5-7 minutes until mushrooms are browned and tender.

#### 3 SautØ the Spinach:

In the same pan (after mushrooms are done), heat olive oil.

SautØ garlic for 30 seconds, then add spinach.

Cook until wilted, about 1-2 minutes.

Add red pepper flakes if you want a subtle heat.

#### 4 Serve & Enjoy:

##### Tips for Success:

Pound the chicken breasts slightly for even cooking.

## DIRECTIONS

1. Cook the Garlic Butter Chicken: Heat olive oil in a skillet over medium heat.
2. Season chicken with salt, pepper, paprika, and oregano.
3. Cook chicken for 5-7 minutes per side until golden and fully cooked.
4. Add butter, minced garlic, and chopped parsley to the pan. Baste the chicken with the melted garlic butter for rich, herbaceous flavor.
5. SautØ the Mushrooms: In a separate pan, melt butter over medium heat.
6. Add mushrooms, garlic, salt, and pepper.
7. SautØ for 5-7 minutes until mushrooms are browned and tender.
8. SautØ the Spinach: In the same pan (after mushrooms are done), heat olive oil.
9. SautØ garlic for 30 seconds, then add spinach.
10. Cook until wilted, about 1-2 minutes.
11. Add red pepper flakes if you want a subtle heat.
12. Serve & Enjoy: Plate the chicken alongside sautØed mushrooms and spinach. Drizzle extra garlic butter from the pan over the top for a delicious finishing touch.
13. Tips for Success: Pound the chicken breasts slightly for even cooking.
14. Don't overcrowd the skillet-this helps you get a perfect golden sear.

15. Use baby spinach for quick cooking and a tender bite.
16. Add a splash of lemon juice to the spinach for brightness if desired.
17. Customizations & Add-Ins: Add white wine or chicken broth to deglaze the pan after cooking chicken for a quick pan sauce.
18. Swap spinach for kale or : Swiss chard.
19. Toss in cherry tomatoes or bell peppers with the mushrooms for extra color and nutrients.
20. Use boneless chicken thighs for a juicier, more flavorful option.
21. Perfect Pairings: This dish is wonderfully satisfying on its own, but you can also pair it with:
22. Cauliflower rice or mashed potatoes
23. A crusty baguette to soak up the garlic butter
24. A refreshing side like : Tangy Chicken Salad
25. Or keep the : Southern vibes going with Easy Turkey Wings on the side

## TIPS FOR SUCCESS

Pound the chicken breasts slightly for even cooking.

Don't overcrowd the skillet -this helps you get a perfect golden sear.

Use baby spinach for quick cooking and a tender bite.

Add a splash of lemon juice to the spinach for brightness if desired.

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

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-with-sauteed-mushrooms-spinach-clean-flavorful-and-weeknight-ready/>