

## Creamy Bacon Chicken - A Decadent One-Pan Dinner

with a touch of smoky bacon, then this



**TIME**  
**30 min**

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### INGREDIENTS

For the Chicken:

2 large boneless, skinless chicken breasts, halved lengthwise (for 4 thinner cutlets)

1 teaspoon salt

1/2 teaspoon black pepper

1/2 teaspoon smoked paprika

1 tablespoon olive oil

4 slices bacon, chopped

For the Creamy Bacon Sauce:

2 tablespoons unsalted butter

3 cloves garlic, minced

1 cup heavy cream (or half-and-half for a lighter version)

1/2 cup chicken broth

1 teaspoon Italian seasoning

1/2 teaspoon red pepper flakes (optional, for a slight kick)

1/2 cup shredded Parmesan cheese

2 tablespoons fresh parsley, chopped (for garnish)

How to Make Creamy Bacon Chicken (Step-by-Step):

1. Season and Sear the Chicken:

2. Cook the Bacon:

3. Make the Creamy Sauce:

4. Return the Chicken and Bacon to the Pan:

5. Garnish and Serve:

Pro Tips for the Best Creamy Bacon Chicken:

Use freshly grated Parmesan cheese - it melts smoother into the sauce.

For extra flavor, deglaze the pan with a splash of white wine before adding the broth.

Want it lighter? Swap half-and-half for heavy cream or use Greek yogurt for a tangy twist.

Spice it up! Add red pepper flakes or a dash of Cajun seasoning for extra heat.

What to Serve With Creamy Bacon Chicken:

Pasta or rice - to soak up that delicious sauce.

Garlic mashed potatoes - a creamy, comforting base.

Steamed or roasted veggies - like asparagus, broccoli, or zucchini.

A simple salad - to balance the richness.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

## DIRECTIONS

1. **Season and Sear the Chicken:** Season the chicken breasts with salt, pepper, and paprika.
2. **Heat olive oil in a large skillet over medium-high heat.** Add the chicken and sear for 4-5 minutes per side, until golden brown. Remove from the skillet and set aside.
3. **Cook the Bacon:** In the same skillet, add the chopped bacon and cook until crispy (about 5 minutes). Remove the bacon with a slotted spoon and set aside, leaving the bacon drippings in the pan.
4. **Make the Creamy Sauce:** Reduce the heat to medium, then add butter and garlic to the pan. Sauté for 30 seconds, until fragrant. Pour in the chicken broth, scraping up any browned bits for extra flavor.
5. **Stir in the heavy cream, Italian seasoning, red pepper flakes (if using), and Parmesan cheese.** Let it simmer for 2-3 minutes, until slightly thickened.
6. **Return the Chicken and Bacon to the Pan:** Add the chicken back to the skillet, spooning the sauce over the top. Let it simmer for 5 minutes, until the chicken is cooked through and the flavors meld. Stir in the crispy bacon.
7. **Garnish and Serve:** Sprinkle with fresh parsley and serve immediately over pasta, mashed potatoes, or rice.
8. **Pro Tips for the Best Creamy Bacon Chicken:** Use freshly grated Parmesan cheese - it melts smoother into the sauce.
9. **For extra flavor, deglaze the pan with a splash of white wine before adding the broth.**
10. **Want it lighter? Swap half-and-half for heavy cream or use Greek yogurt for a tangy twist.**
11. **Spice it up! Add red pepper flakes or a dash of Cajun**

seasoning for extra heat.

12. What to Serve With Creamy Bacon Chicken: This dish is rich and satisfying, so it pairs well with:
13. Pasta or rice - to soak up that delicious sauce.
14. Garlic mashed potatoes - a creamy, comforting base.
15. Steamed or roasted veggies - like asparagus, broccoli, or zucchini.
16. A simple salad - to balance the richness.
17. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stovetop over low heat, adding a splash of broth or cream to loosen the sauce.
18. Q: Can I use chicken thighs instead of breasts?A: Absolutely! Boneless, skinless chicken thighs will be even juicier. Just adjust the cooking time as needed.
19. Q: Can I freeze this dish?A: Cream-based sauces don't freeze well, as they can separate when reheated. If freezing, do so before adding the cream, then stir it in after reheating.
20. Q: How do I make this dish keto-friendly?A: This dish is already low-carb! Just serve it with cauliflower mash or zoodles instead of pasta.
21. Why You'll Love This Recipe: This Creamy Bacon Chicken is a quick, flavorful, and satisfying meal that's easy enough for a weeknight dinner but special enough for guests. With crispy bacon, tender chicken, and a rich, garlicky sauce, it's a comfort food dream come true.
22. Try it out and let me know how it turns out! Did you add a special twist, like mushrooms or sun-dried tomatoes? However you make it, one thing's for sure-it's going to be a new favorite. Happy cooking!

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Original recipe: <https://chefmaniac.com/creamy-bacon-chicken-a-decadent-one-pan-dinner/>