

## Cheesy Chicken, Spinach & Mushroom Bake: Easy Weeknight Meal

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**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 small bag fresh baby spinach (about 5-6 oz or 5 cups lightly packed)
- 1 dash pepper (or ... teaspoon black pepper)
- 1 dash Herb and Garlic Seasoning (or 1 teaspoon of a blend like Italian seasoning or poultry seasoning)
- 8 oz shredded mozzarella cheese
- 6 sliced chicken breasts (about 1.5-2 lbs boneless, skinless chicken breasts, sliced horizontally into thinner cutlets)
- 1 container green onion cream cheese, softened (5.5-8 oz, depending on brand)
- ... cup olive oil
- % cup chicken broth (low sodium preferred)
- 1 Large package sliced mushrooms (about 8-10 oz, cremini or white button)

#### Swaps and Notes:

**Chicken Breasts:** Slicing chicken breasts into thinner cutlets ensures they cook evenly and stay tender. You can also use chicken tenderloins or boneless, skinless chicken thighs.

**Spinach:** Fresh baby spinach is best. If using frozen spinach, ensure it's thoroughly thawed and squeezed very dry to prevent a watery dish.

**Mushrooms:** Cremini (baby bella) or white button mushrooms work perfectly. You can also use sliced portabella.

**Green Onion Cream Cheese:** This is a key flavor shortcut! If you can't find it, you can use plain softened cream cheese and whisk in 2-3 tablespoons of finely chopped fresh green onions and a pinch of garlic powder.

**Seasonings:** "Dash" is a flexible term here. For precision, use about ...-‰ teaspoon of pepper and 1 teaspoon of a good quality herb and garlic seasoning blend.

**Broth:** Chicken broth adds moisture and flavor to the sauce. Vegetable broth can be substituted.

**Cheese:** Mozzarella provides great meltiness. You could add a sprinkle of grated Parmesan cheese on top with the mozzarella for extra savory notes.

**Instructions:**

**Preheat Oven & Prepare Pan:** Preheat your oven to 375°F (190°C). Grab a 9x13-inch baking pan (a casserole dish). You don't necessarily need to grease it, as the sauce provides plenty of moisture.

**Layer the Base:** In the 9x13-inch baking pan, lay out the sliced chicken breasts in a single, even layer. This ensures they cook thoroughly.

**Add Veggies & Season:** Evenly scatter the fresh baby spinach over the chicken layer. Then, spread the sliced mushrooms on top of the spinach. Sprinkle the pepper and the Herb and Garlic Seasoning generously over the chicken, spinach, and mushrooms.

**Prepare & Pour Cream Cheese Sauce:** In a separate medium bowl, place the softened green onion cream cheese. Whisk in the olive oil and chicken broth until the mixture is smooth and lump-free. This creates a pourable, creamy sauce.

**Pour Sauce & Cover:** Carefully pour the cream cheese mixture evenly over the chicken, spinach, and mushrooms in the baking pan, making sure to coat everything well. Lay a piece of aluminum foil loosely over the top of the pan. Do not seal it tightly; you want some steam to escape during the covered baking phase.

**First Bake (Covered):** Place the pan in the preheated oven and bake for 30 minutes. This covered baking helps to steam the chicken and vegetables, keeping everything tender and moist.

**Second Bake (Uncovered):** After 30 minutes, remove the foil from the pan. Return the pan to the oven and bake uncovered for another 25 minutes. During this time, the sauce will thicken slightly, and the chicken will continue to cook through and begin to brown.

**Final Bake with Cheese:** Remove the pan from the oven. Evenly sprinkle the 8 oz of shredded mozzarella cheese over the top of the chicken and vegetables. Return the pan to the oven, still uncovered, and bake for another 10 minutes, or

until the cheese is beautifully melted, bubbly, and starting to brown and get golden.

**Rest & Serve:** Once baked, remove the dish from the oven. Let it cool for about 10 minutes before serving. This brief resting period allows the sauce to set slightly and the flavors to meld. Serve hot and enjoy this delicious, comforting meal!

**Tips for Success:**

**Softened Cream Cheese:** Ensure your green onion cream cheese is truly softened to room temperature for a smooth, lump-free sauce.

**Don't Overcook Chicken:** Chicken breasts can dry out if overcooked. The two-stage baking helps keep them juicy while still developing flavor.

**Layer Evenly:** Spreading the ingredients in even layers ensures uniform cooking and consistent flavor in every bite.

**Loose Foil:** Laying the foil loosely (not tightly sealed) allows some steam to escape, which helps the sauce thicken a bit even during the covered bake.

**Watch the Final Broil (Optional):** If your cheese isn't browning enough after 10 minutes uncovered, you can briefly put it under the broiler for 1-2 minutes, but watch it very closely to prevent burning.

**Taste and Adjust:** After the final bake (before adding cheese), taste the sauce and adjust salt and pepper if needed.

**Serving Suggestions and Pairings:**

## DIRECTIONS

- 1. Preheat : Oven & Prepare Pan:** Preheat your oven to 375°F (190°C). Grab a 9x13-inch baking pan (a casserole dish). You don't necessarily need to grease it, as the sauce provides plenty of moisture.
- 2. Layer the : Base:** In the 9x13-inch baking pan, lay out the sliced chicken breasts in a single, even layer. This ensures they cook thoroughly.
- 3. Add : Veggies & Season:** Evenly scatter the fresh baby spinach over the chicken layer. Then, spread the sliced mushrooms on top of the spinach. Sprinkle the pepper and the Herb and Garlic Seasoning generously over the chicken, spinach, and mushrooms.
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16. **Serving Suggestions and Pairings:** This Cheesy Chicken, Spinach & Mushroom Bake is a hearty and complete meal on its own. However, you can enhance it with simple sides:
17. Fluffy white rice or quinoa to soak up the creamy sauce.
18. Warm, crusty garlic bread or dinner rolls.
19. A simple, crisp green salad with a light vinaigrette to cut through the richness.
20. Steamed green beans or roasted asparagus.
21. For other fantastic chicken dishes, you might also enjoy:
22. **My Easy : Cheesy Chicken Sliders with Marinara Garlic Butter** for a fun, smaller bite.
23. **Or my : Easy Cheese-Stuffed Chicken Wontons with Ranch:** Golden, Crunchy, Addictive! for another amazing chicken appetizer.
24. **Storage and Leftover Tips:** Leftover Cheesy Chicken, Spinach & Mushroom Bake can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm individual portions in the microwave until heated through, or cover and bake in a preheated oven at 300°F (150°C) until warm and bubbly. Adding a tiny splash of milk or broth can help re-moisten the sauce if it thickens too much.
25. **More Recipes You Will Love:** If you loved the easy, comforting, and flavorful nature of this chicken bake,

you'll find similar satisfaction in these other fantastic recipes:

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**Spinach:** Fresh baby spinach is best.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-spinach-mushroom-bake-easy-weeknight-meal/>