

Creamy Chicken, Spinach & Mushrooms Skillet Recipe

Chicken, Spinach & Mushrooms



TIME
5 min

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INGREDIENTS

2 tablespoons olive oil
6 bone-in chicken thighs
Salt, to taste
Freshly ground black pepper, to taste
Sliced mushrooms
3 tablespoons unsalted butter
2 cloves garlic, finely minced
1 tablespoon plain flour
1 cup chicken stock
1 cup cream
1/2 cup grated Parmesan cheese
2 cups baby spinach

DIRECTIONS

1. Sear the chicken: Heat the olive oil in a large skillet over medium-high heat. Season the chicken thighs generously with salt and black pepper.
2. Place the chicken thighs in the skillet skin-side down and sear until golden brown, about 5 minutes per side. Once browned, remove them from the skillet and set aside on a plate.
3. Cook the mushrooms: Using the same skillet, add the sliced mushrooms. SautØ until they are soft and have released their moisture, about 5 minutes. Transfer the mushrooms to the plate with the chicken.
4. Make the sauce: Reduce the heat to medium and add the butter to the skillet. Once melted, add the minced garlic and sautØ for 1 to 2 minutes until fragrant.
5. Sprinkle in the flour and stir well to combine. Cook for about 1 minute, then slowly pour in the chicken stock, stirring constantly to avoid lumps.
6. Add the cream and raise the heat slightly to bring the sauce to a gentle simmer. Stir in the grated Parmesan cheese until it is fully melted and the sauce is smooth.
7. Return the chicken and mushrooms: Add the seared chicken and cooked mushrooms back into the skillet. Lower the heat, cover, and let everything simmer gently for about 20 minutes, stirring occasionally.
8. Add the spinach: Uncover the skillet and scatter the baby spinach over the chicken and sauce. Cover again and cook for about 15 more minutes, or until the spinach has wilted.
9. Stir the spinach into the sauce so it is evenly distributed.

10. **Serve:** Serve hot over mashed potatoes, pasta, or rice, making sure each portion gets plenty of the creamy sauce.

SWAPS & NOTES

Bone-in chicken thighs are an excellent choice here because they stay juicy and flavorful through the simmering process.

If you prefer boneless thighs, they can work too, though the cooking time may need to be reduced slightly.

Mushrooms bring an earthy, savory depth to the dish.

White button mushrooms or cremini both work beautifully, depending on what you have on hand.

TIPS FOR SUCCESS

Take the time to brown the chicken well at the beginning.

That golden color adds a lot of flavor to the final dish and creates a better base for the sauce.

Let them cook until their moisture cooks off and they begin to brown a little, which gives them a richer flavor.

When adding the stock to the flour and butter mixture, pour slowly and stir constantly.

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Original recipe: <https://chefmaniac.com/creamy-chicken-spinach-mushrooms-s skillet-recipe/>