

## The Best Baked Chicken with Spinach, Mushrooms, and Creamy Cheese Sauce

It is simple enough for a weeknight and cozy enough for a dinner you actually look forward to.



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

- 1 small bag fresh baby spinach
- Dash of pepper
- Dash of Herb and Garlic Seasoning
- 8 ounces shredded mozzarella cheese
- 6 sliced chicken breasts
- 1 container green onion cream cheese
- 1/4 cup olive oil
- 1/2 cup chicken broth
- 1 large package sliced mushrooms

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F.
2. Layer the chicken and vegetables: In a 9x13-inch baking dish, arrange the chicken breasts in a single layer.
3. Top the chicken with the fresh baby spinach and sliced mushrooms.
4. Season the dish: Sprinkle the pepper and Herb and Garlic Seasoning evenly over the top.
5. Make the sauce: Soften the cream cheese, then whisk it together with the olive oil and chicken broth until smooth.
6. Pour over the chicken: Pour the cream cheese mixture evenly over the chicken, spinach, and mushrooms.
7. Bake covered: Lay a piece of foil over the top, but do not seal it tightly. Bake for 30 minutes.
8. Bake uncovered: Remove the foil and continue baking uncovered for another 25 minutes.
9. Add the cheese: Sprinkle the shredded mozzarella over the top and bake uncovered for another 10 minutes, or until the cheese is melted and just starting to brown.
10. Rest and serve: Let the dish cool for about 10 minutes before serving.

### SWAPS & NOTES

Sliced chicken breasts help the dish cook more evenly and make serving easier.

If your chicken breasts are thick, slicing or pounding them thinner is especially helpful.

Green onion cream cheese adds a lot of flavor to the sauce, but another savory cream cheese variety can work if needed.

Plain cream cheese can also work, though you may want to add a little extra seasoning.

## TIPS FOR SUCCESS

Make sure the chicken is arranged in a single layer so it cooks evenly and stays covered by the creamy sauce.

Softening the cream cheese before whisking it with the oil and broth makes the sauce much easier to mix smoothly.

Do not seal the foil tightly during the first bake.

A loose cover helps protect the top while still letting the dish cook properly.

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

Original recipe: <https://chefmaniac.com/the-best-baked-chicken-with-spinach-mushrooms-and-creamy-cheese-sauce/>