

Creamy, Cheesy, and So Satisfying-This Oven Dish Is a Weeknight Winner

When I want something creamy, cozy, and low on carbs but big on flavor, this



OVEN
375°F

TIME
10 mins

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INGREDIENTS

- 6 thin-sliced chicken breasts
- 1 small bag fresh baby spinach
- 1 large package sliced mushrooms
- 1 container green onion cream cheese (softened)
- ... cup olive oil
- % cup chicken broth
- 8 oz shredded mozzarella cheese
- Dash of black pepper
- Dash of herb and garlic seasoning (or your favorite seasoning blend)

DIRECTIONS

1. Layer the Base: I preheat the oven to 375°F (190°C) and grab a 9x13-inch baking dish. I lay the chicken breasts in a single layer across the bottom. Then I scatter the spinach over the chicken, followed by the sliced mushrooms.
2. This gives a great base of protein and veggies, and everything cooks down into one creamy, flavorful bite.
3. Season It Up: Next, I sprinkle a dash of black pepper and a good shake of herb and garlic seasoning over the top. You can go light here or really layer it in, depending on your taste.
4. Mix the Sauce: In a separate bowl, I whisk together the softened green onion cream cheese, olive oil, and chicken broth until smooth. It doesn't have to be perfectly blended-just enough to pour evenly over the dish.
5. Then I pour the cream cheese mixture over the chicken, spinach, and mushrooms. It will look a little loose at first, but it thickens beautifully as it bakes.
6. Cover and Bake: I lay a piece of foil loosely over the top-not sealed-just to help everything steam without overbrowning too soon. I bake for 20 minutes covered.
7. Then I remove the foil and bake uncovered for another 20-25 minutes, until the chicken is cooked through and the sauce is bubbling.
8. Add the Cheese and Finish: Finally, I sprinkle the shredded mozzarella cheese over the top and return the dish to the oven for another 10 minutes, uncovered, until the cheese is melted and just starting to brown in spots.
9. I let it cool for about 10 minutes before serving so

the sauce thickens up and everything sets nicely.

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Original recipe: <https://chefmaniac.com/creamy-cheesy-and-so-satisfying-this-oven-dish-is-a-weeknight-winner/>