

## Craving Comfort Food? This Creamy Chicken with Spinach and Bacon Is the Answer

Chicken in Creamy Spinach Bacon Mushroom Sauce



**TIME**  
**30 min**

**TEMP**  
**165°F**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 4 slices bacon, chopped
- 1 cup mushrooms, sliced
- 2 cups fresh spinach
- 1 cup heavy cream
- ... cup grated Parmesan cheese
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon onion powder

### DIRECTIONS

- 1.** Sear the Chicken: I start by seasoning both sides of the chicken breasts with salt and pepper. In a large skillet over medium heat, I heat olive oil, then cook the chicken for about 6-7 minutes per side, until golden brown and fully cooked (internal temp of 165°F/74°C).
- 2.** Once they're done, I remove them from the skillet and set them aside on a plate, loosely covered with foil.
- 3.** Crisp the Bacon: In the same skillet, I add the chopped bacon and cook until crispy, stirring occasionally-about 5 minutes. I remove the bacon with a slotted spoon and let it drain on a paper towel, keeping that flavorful bacon fat in the pan.
- 4.** SautØ the Mushrooms and Spinach: Into the bacon fat, I add the sliced mushrooms, cooking them down for 3-4 minutes until browned and softened.
- 5.** Then I stir in the fresh spinach and let it wilt-this takes about 1-2 minutes, and it adds a gorgeous color and freshness to the dish.
- 6.** Build the Creamy Sauce: Once the spinach is wilted, I pour in the heavy cream, then stir in the Parmesan cheese, garlic powder, and onion powder.
- 7.** I let the sauce simmer gently for 5 minutes, stirring occasionally, until it thickens slightly and the cheese has melted into the cream. The result is a velvety, savory sauce that clings to every bite.
- 8.** Bring It All Together: I stir the crispy bacon back into the sauce, then nestle the cooked chicken breasts on top. I spoon a little of the sauce over each piece and let everything simmer together for 2 minutes, just to meld the flavors and reheat the chicken.

