



Garden Fresh Farm Recipes

Creamy Garlic Butter Chicken with Spinach and Bacon

This one pan creamy garlic butter chicken with spinach and bacon is full of great flavors and perfect for a quick dinner. Ready in under one hour, it is one of my all time favorite meals to cook.

Ingredients:

- 2 chicken breast skinless - split
- 2 teaspoons olive oil
- 2 tablespoons butter
- 6 cloves garlic, finely diced
- 1 small yellow onion, diced
- 1/3 cup chicken broth (or dry white wine)
- 1/2 cup crispy bacon (6-8 slices), chopped
- 1 3/4 cups half and half
- 3 cups baby spinach leaves
- Salt and fresh cracked pepper
- 1 teaspoon Italian seasoning (basil, oregano, parsley)
- 1/2 cup fresh grated Parmesan cheese
- Crushed chili pepper flakes, optional
- 1 teaspoon cornstarch mixed with 1 tablespoon of water (optional, if you like a thicker sauce)

Directions:

Cook bacon in a large skillet and set aside. Reserve drippings.

Season the split chicken breasts on both sides with salt and pepper, and sear in the bacon pan for 5-8 minutes on each side, or until cooked through. Once cooked, remove chicken from the pan and set aside.

Melt the butter in the remaining cooking juices leftover in the pan. Add in the onion and garlic and fry until fragrant (about one minute). Pour in the chicken stock (or white wine, if using), and allow to reduce down slightly. Add the 1/2 crispy bacon and fry for 1-2 minutes to release the flavors.



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Reduce heat to low heat, add the half and half and bring to a gentle simmer, stir occasionally. Make sure to lower the heat to avoid the sauce to separate. Add Italian seasoning and season with salt and pepper to your taste.

Add in the spinach leaves and allow to wilt in the sauce, and add in the parmesan cheese. Allow sauce to simmer for a further minute until cheese melts through the sauce.

Add the cooked chicken back into the pan; sprinkle with chili pepper flakes, and spoon the sauce over each chicken breasts. Garnish serving with remaining bacon.

Serve the Garlic Butter Chicken with Spinach and Bacon with rice or pasta.