

## **Spinach and Bacon Smothered Chicken**

### **Ingredients:**

- 2-3 pounds boneless, skinless chicken
- Salt and pepper, to taste
- ½ pound bacon, diced
- 1 onion, minced
- 2 cloves garlic, minced
- 2 T. butter or margarine, optional – if using turkey bacon
- 8-10 ounces spinach, washed
- 1 block cream cheese, softened and cubed
- 1/2 cup milk or broth
- Red pepper flakes, to taste
- 1 c. shredded mozzarella or pepper jack

### **Directions:**

Preheat oven to 400 degrees and grease a 9x13 pan, set to the side.

Start cooking the bacon while you rinse the chicken.

Place the chicken in the baking dish and then season with salt and pepper.

Once the bacon is crisp then you can add the onion and garlic, sauté about 5 minutes.

Add the spinach and cook for about 5 minutes or until wilted.

Next add the cream cheese and the milk or broth, sprinkle in pepper flakes.

Once the cream cheese is melted then you can turn off the pan.

Gently spoon the spinach mixture over the chicken and sprinkle with shredded cheese.

Bake for 30-45 minutes, checking with a meat thermometer to be sure it is done.