

Skillet Chicken with Spinach Gravy

by Constance Smith

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Ingredients

3 slices bacon	2 Tb cream cheese
3 boneless , skinless chicken breasts	2 c baby spinach
1 tsp each salt & pepper, divided	¼ c cold water
3 cloves garlic, minced	1 tsp corn starch
½ c white wine	
1 cup chicken broth	

Instructions

To begin, fry the bacon until crispy. Drain on a plate lined with paper towels, and set aside for the time being. Reserve your drippings. While the bacon is frying, fillet the chicken breasts in half. To save time, you can buy the chicken already cut in thin fillets, but those are usually a higher price per pound. Lightly salt & pepper the fillets. In the bacon drippings, sauté 3 of the chicken fillets until cooked through and lightly golden. About 3-4 minutes on each side. Set the fillets on a platter, and cook the remaining three. Once the chicken is all cooked, add the minced garlic to the skillet drippings. Cook that for just a minute. Pour in the white wine. This is to deglaze your skillet. Loosen everything with a whisk and cook over medium heat until the liquid is reduced by half. Pour in the chicken broth. Add the cream cheese. Stir this in until melted. Toss in the baby spinach. Whisk together the cold water and a corn starch in a glass until smooth. Pour it into the skillet. Add your chicken back into the skillet. Cook just until the spinach is wilted, the gravy is slightly thickened, and the chicken heated through. Serve with the bacon crumbled over the top, and paired with your favorite sides.

Enjoy!

This makes 6 servings.