



# Spicy Chicken, Cream Cheese & Spinach Skillet with Green Beans

25 minutes | 2 servings

## Find cookware

[baking sheet pan](#)  
[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[measuring cups](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[nonstick skillet](#)  
[oven mitts](#)  
[stirring spoon](#)  
[tongs](#)

## Grab ingredients

1 (5 oz) pkg	baby spinach
¾ lb	chicken breasts, boneless skinless
¼ (8 oz) block	cream cheese
1 clove	garlic
½ lb	green beans
4 fl oz	heavy whipping cream
½	jalapeño pepper
	black pepper
	chili powder
	coriander, ground
	crushed red pepper
	cumin, ground
	extra virgin olive oil
	salt

## Cook & enjoy

- 1 Preheat oven to 450°F.
- 2 Wash and dry the fresh produce. (Skip the spinach if it came pre-washed.)  
½ lb green beans  
½ jalapeño pepper  
1 (5 oz) pkg baby spinach
- 3 Trim green beans and transfer to a baking sheet pan; drizzle with oil, season with salt, and toss to combine. Spread out in an even layer.  
2 tsp extra virgin olive oil  
⅛ tsp salt
- 4 Place baking sheet in the oven (it doesn't have to be fully heated) and roast, tossing halfway through, until green beans are golden brown and fork-tender, 12-15 minutes. Remove from oven.
- 5 Meanwhile, preheat a skillet over medium-high heat.
- 6 While the skillet heats up, pat chicken dry with paper towels and cut into bite-sized pieces; season with salt and pepper.  
¾ lb chicken breasts, boneless skinless  
½ tsp salt  
¼ tsp black pepper
- 7 Once the skillet is hot, add oil and swirl to coat the bottom. Add chicken and cook, stirring occasionally, until golden, about 5 minutes (the chicken will not be cooked all the way through).  
1 tbsp extra virgin olive oil
- 8 While the chicken cooks, using a clean cutting board, peel and mince garlic.  
1 clove garlic

- 9 Halve jalapeño lengthwise; seed and remove ribs with a spoon. Slice crosswise into thin half-moons. (Be careful with jalapeños; do not touch your eyes and ensure you wash your hands after handling or wear gloves while preparing.)
- 10 When the chicken is done, add garlic and jalapeño to the skillet; continue to cook, stirring occasionally, until fragrant, 1-2 minutes.
- 11 Meanwhile, cut cream cheese into small pieces.  
 $\frac{1}{4}$  (8 oz) block cream cheese
- 12 Add cream cheese, cream, and spices to the skillet; bring to a simmer, reduce heat to low, and continue to cook, stirring frequently, until melted and combined, 2-3 minutes more.  
4 fl oz ( $\frac{1}{2}$  cup) heavy whipping cream  
1 tsp chili powder  
 $\frac{1}{2}$  tsp cumin, ground  
 $\frac{1}{2}$  tsp coriander, ground  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{8}$  tsp black pepper
- 13 Add spinach to the skillet in handfuls, waiting for the spinach to wilt slightly before adding the next handful. Stir to combine and remove from heat.
- 14 To serve, divide green beans and chicken skillet between plates or bowls; sprinkle with crushed red pepper and enjoy!  
 $\frac{1}{8}$  tsp crushed red pepper