

Smothered Chicken with Spinach, Potatoes, and Mushrooms



If you are looking for a creamy, cheesy, flavorful recipe - this is it! Comfort food is always welcomed in every home. I think most of you will love this dish!

Prep: 30 mins
Cook: 1 hr 5 mins
Total: 1 hr 35 mins
Servings: 8
Yield: 8 servings



Ingredients

½ cup all-purpose flour
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon paprika
1 tablespoon poultry seasoning
salt and ground black pepper to taste
2 pounds skinless, boneless chicken breasts, cut into thick strips
1 tablespoon olive oil, or as needed
6 small red potatoes, quartered
1 tablespoon butter, or more as needed
1 (8 ounce) package sliced fresh mushrooms
3 green onions, diced
3 cloves garlic, diced
1 (10.75 ounce) can condensed cream of chicken soup
1 cup low-sodium chicken broth

Directions

- Step 1** Preheat the oven to 350 degrees F (175 degrees C). Oil a baking dish.
- Step 2** Combine flour, garlic powder, onion powder, paprika, poultry seasoning, salt, and black pepper in a large resealable plastic bag. Add chicken and toss to coat well. Shake off excess breading.
- Step 3** Heat olive oil in a skillet over medium-high heat. Brown chicken on both sides, 5 to 10 minutes. Transfer to the prepared baking dish. Cook and stir potatoes in the same skillet until almost tender, 3 to 5 minutes. Transfer to the baking dish.
- Step 4** Add butter to the same skillet over medium-high heat. Saute mushrooms for 2 minutes. Add green onions and garlic and saute until garlic is browned, about 3 minutes. Add soup, broth, and sherry. Bring to a boil and cook until sauce thickens, about 5 minutes. Add spinach and cook until wilted, 2 to 3 minutes.
- Step 5** Pour sauce over chicken and potatoes in the baking dish. Top with mozzarella and Parmesan cheeses. Cover dish with aluminum foil.
- Step 6** Bake in the preheated oven for 20 minutes. Remove aluminum foil and bake for 20 minutes more.

Cook's Notes:

Use cream of mushroom soup if preferred.

Tips

You can use any wine instead of sherry.

½ cup sherry wine

1 (8 ounce) package fresh
spinach

1 (8 ounce) package shredded
mozzarella cheese

½ cup grated Parmesan cheese

Tips

Substitute any cheese you like for the mozzarella.

Nutrition Facts

Per Serving: 441 calories; protein 39.1g; carbohydrates 37.3g; fat 14.6g; cholesterol 94.3mg; sodium 723mg.

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