

Chicken Supreme

The finer details*

Nutritional values per serving:

Calories: 592kcal
Carbs: 18g
Fat: 42g
Protein: 35g

[View printable version](#)

[View more chicken dishes](#)

Ingredients



- 2 chicken breasts
- 3 tbsp flour
- 4 shallots
- 3 garlic cloves
- 100g mushrooms
- 4 unsmoked bacon slices
- 300ml chicken stock
- 180g cream cheese
- 2 handfuls of spinach
- 1 pinch salt & pepper
- 8 tbsp oil

Method

1. Slice the chicken breasts in half to create two thinner pieces. Dice the shallots, bacon, garlic, and spinach. Slice the mushrooms.
2. Season the chicken with salt and pepper, then coat it in flour by rolling it in a tray of flour.
3. Heat the oil in a pan over medium heat. Fry the chicken until it turns golden brown.
4. Flip the chicken and continue frying until both sides are browned (10-15 minutes). Remove the chicken from the pan, drain on kitchen paper, and set aside.
5. In the same pan, add the shallots and fry until softened (about 2 minutes).
6. Add the mushrooms, garlic, and bacon to the pan.
7. Stir everything together and fry until the bacon begins to crisp (4-5 minutes).
8. Deglaze the pan by adding the chicken stock. Increase the heat and simmer until the stock has reduced by half (4-5 minutes).
9. Reduce the heat. Stir in the cream cheese until it is fully incorporated.
10. Return the chicken to the pan, cover, and simmer gently for 10-15 minutes, or until the chicken is cooked through. Remove the chicken from the pan and place it on a plate.
11. Add the spinach to the sauce in the pan.
12. Stir until the spinach is wilted and combined.
13. Taste the sauce and adjust the seasoning if needed. If the sauce is too thick, add some water to thin it out.
14. Pour the sauce over the chicken and serve on a bed of wilted spinach. Serve with rice or mashed potatoes and your favorite vegetables.

Easy swaps:

Cream cheese for double cream.

100ml of chicken stock for white wine.

Shallots for onions.

Spinach for parsley.

*This recipe was generated by artificial intelligence and as such, you should take more care when preparing this recipe than normal. We do not guarantee or take liability for the accuracy of its ingredients, instructions, or nutritional information. Please use common sense when cooking this recipe.