



## Creamy Mushroom and Spinach Stuffed Chicken

### Description

### Ingredients

6 boneless, skinless chicken breasts

Salt and pepper to taste

1.5 tablespoons olive oil

3 cups mushrooms, finely chopped

3 cups fresh spinach, chopped

4 cloves garlic, minced

1.5 cups ricotta cheese

3/4 cup grated Parmesan cheese

1.5 teaspoons dried thyme

1.5 teaspoons dried rosemary

1.5 cups chicken broth

1.5 cups heavy cream

1.5 tablespoons all-purpose flour

Fresh parsley for garnish

---

## Execution

1

**Preheat the Oven:** Preheat your oven to 375°F (190°C).

2

**Prepare the Chicken:** Butterfly each chicken breast by slicing horizontally, creating a pocket for the stuffing. Season with salt and pepper both inside and out.

3

**Make the Filling:** In a large skillet, heat olive oil over medium heat. Sauté chopped mushrooms until they release their moisture. Add garlic and spinach, cooking until the spinach wilts. Remove from heat and let it cool slightly.

4

**Prepare the Stuffing:** In a bowl, mix the ricotta cheese, grated Parmesan, dried thyme, and dried rosemary. Add the sautéed mushroom and spinach mixture. Mix well.

5

**Stuff the Chicken:** Spoon the mushroom and spinach filling into the pocket of each chicken breast, pressing down gently. Secure with toothpicks if needed.

6

**Sear the Chicken:** In the same large skillet, sear the stuffed chicken breasts until golden brown on both sides. Remove and place them in a baking dish.

7

**Prepare the Cream Sauce:** In the skillet, whisk together chicken broth, heavy cream, and flour. Simmer until the sauce thickens, stirring constantly.

8

**Bake in the Oven:** Pour the cream sauce over the stuffed chicken in the baking dish. Bake in the preheated oven for 30-35 minutes or until the chicken is cooked through.

9

**Bake in the Oven:** Pour the cream sauce over the stuffed chicken in the baking dish. Bake in the preheated oven for 30-35 minutes or until the chicken is cooked through.

## Additional tips

- Choose a mix of mushroom varieties for a more complex flavor.
- Feel free to add a handful of shredded mozzarella to the stuffing for extra creaminess.
- Serve over pasta, rice, or mashed potatoes to soak up the delicious sauce.

### Date

2025/07/16

### Meta Fields

**Total Time :** 70 min

**Servings :** 6

**Prep Time :** 30 min

**Difficulty :** Intermediate

**Cooking Time :** 40 min

**Recipe Desc :** Elevate your dinner with this Creamy Mushroom and Spinach Stuffed Chicken. Juicy chicken breasts are filled with a rich and savory mixture of mushrooms, spinach, and cheese, then smothered in a velvety cream sauce. It's a dish that combines elegance with comforting flavors, perfect for entertaining or a family gathering.

WomenWorldLife.com