



Ingredients

Chicken

- 1 tablespoon [butter](#)
- 1.5 lb skinless, boneless chicken breasts (4 small chicken breasts or 2 large chicken breasts, halved)
- [Salt](#)
- $\frac{1}{4}$ teaspoon lemon pepper spice
- $\frac{1}{4}$ teaspoon red pepper

Creamed Spinach

- 1 tablespoon vegetable oil
- 10 oz. fresh spinach
- 4 cloves of garlic, chopped
- $\frac{2}{3}$ cup half-and-half
- $\frac{2}{3}$ cup shredded mozzarella cheese

Additional Ingredients

- 1 tablespoon vegetable oil
- 4 ounces sliced mushrooms
- 4 slices cooked bacon, chopped
- 4 slices Pepper Jack cheese or Monterey Jack cheese with jalapenos

Instructions

Preheat the Oven

Preheat your oven to 375°F.

Prepare the Baking Pan

Oil the bottom of the baking pan to prevent sticking.



Season the Chicken

Season the chicken breasts generously on both sides with salt, lemon pepper, and a small pinch of cayenne pepper.

Bake the Chicken

Place the chicken breasts flat side down in the greased baking dish. Bake at 375°F for 15-20 minutes or until fully cooked.

Prepare the Creamed Spinach

1. Heat 1 tablespoon of vegetable oil in a large skillet over medium heat.
2. Add the chopped garlic and sauté until fragrant.
3. Add the fresh spinach to the skillet and cook until wilted.
4. Pour in the half-and-half and stir in the shredded mozzarella cheese. Cook until the cheese is melted and the mixture is creamy.

Cook the Mushrooms and Bacon

1. In another skillet, heat 1 tablespoon of vegetable oil over medium heat.
2. Add the sliced mushrooms and sauté until tender.
3. Stir in the chopped cooked bacon.

Assemble the Dish

1. Once the chicken is done baking, remove it from the oven.
2. Spread the creamed spinach over the baked chicken breasts.
3. Top with sautéed mushrooms and bacon.
4. Place a slice of Pepper Jack cheese or Monterey Jack cheese with jalapenos on top of each chicken breast.

Final Bake

Return the baking dish to the oven and bake for an additional 5-10 minutes, or until the cheese is melted and bubbly.



Serve and Enjoy

Remove the dish from the oven and let it cool slightly. Serve the smothered chicken hot, and enjoy your meal!

This rewritten recipe provides clear headings and step-by-step instructions, making it easy to follow and prepare the Smothered Chicken with Creamed Spinach, Bacon, and Mushrooms.