

Skillet Angel Chicken - My Way

From the Kitchen of [Deep South Dish](#)

Ingredients

- 4 to 6 boneless skinless chicken breasts
- 4 to 6 slices bacon, 1 per breast
- Freshly cracked black pepper, to taste
- Creole or Cajun seasoning, to taste, optional
- 2 tablespoons extra virgin olive oil
- Cooked pasta or rice

For the Sauce:

- 1 (10.75-oz) can cream of chicken soup
- 4 ounces cream cheese, softened at room temperature
- 1/4 cup unsalted butter
- 1 (0.7-ounce) packet dry Italian Salad Dressing and Recipe Mix
- 3/4 cup white wine or chicken stock/broth

Instructions

1. Use a blade tenderizer or meat mallet to flatten the thicker part of the breast to be even with the rest of the breast. Wrap each breast with a slice of bacon, securing with toothpicks, if needed.
2. Season the bacon wrapped chicken with black pepper and Creole or Cajun seasoning.
3. Heat oil in a large, lidded skillet over medium heat and brown chicken in skillet on both sides; remove and set aside.
4. Add the cream soup, cream cheese, butter and Italian dressing mix to the skillet drippings and whisk until blended. Whisk in broth or wine.
5. Place chicken rounded side down in skillet to coat with sauce. Turn over, cover skillet and let cook over medium to medium low for about 20 to 25 minutes or until chicken is cooked through and reads 165 degrees F on an instant read thermometer when inserted into the thickest part of the breast.
6. Serve over cooked pasta or rice.

Notes

For the Slow Cooker: Prep chicken as above and sear in a skillet to cook the bacon. May also skip the bacon. Transfer to bottom of a 6-quart slow cooker. Pour 1 stick of melted butter over

the top. Whisk together one can cream soup, a packet of Italian salad dressing mix, the cream cheese, wine or broth and pour over chicken. Cover and cook on low 3 to 4 hours, longer if you want it shredded. Finish as above.

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