

# Creamy Spinach-Artichoke Chicken Stew

By [Sarah DiGregorio](#)

Time 50 minutes

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Rating 5 ★★★★★ (2502)

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## INGREDIENTS

Yield: 4 to 6 servings

- 2 tablespoons unsalted butter
- 1 large yellow or red onion, finely chopped
- Kosher salt and black pepper
- 3 celery stalks, chopped
- 8 garlic cloves, smashed and chopped
- 2 cups chicken stock
- $\frac{3}{4}$  cup white wine



Con Poulos for The New York Times. Food Stylist: Jerrie-Joy Redman-Lloyd.

This creamy chicken stew is **spinach-artichoke dip** reimagined as a simple stovetop braise. It comes together quickly, thanks to frozen spinach and jarred artichoke hearts, though if you have time, there is also a **slow-cooker version** of this recipe. Fresh dill and scallions are added just before serving, and provide bright, herbal flavor that offsets the richness of the finished dish.

## PREPARATION

### Step 1

In a large Dutch oven over medium-high heat, melt the butter. Add the onion, season lightly with salt, and cook, stirring occasionally, until softened and translucent, about 5 minutes. Add the celery and cook, stirring, until softened, about 5 minutes, adjusting the heat as necessary to avoid scorching. Stir in the garlic.

### Step 2

Pour in the stock and wine, and bring to a bubble. Add the chicken thighs, lemon juice and red-pepper flakes; season with 1 teaspoon salt and a generous

2 pounds boneless,  
to skinless chicken thighs  
2¼

½ lemon, juiced (about 1½  
tablespoons)

1 teaspoon red-pepper  
flakes

1 (10-ounce) package  
frozen cut spinach

1 (12-ounce) jar marinated  
artichoke hearts, drained  
(about 1 heaping cup  
artichoke hearts)

½ cup cream cheese (about  
4 ounces)

½ cup finely chopped fresh  
dill

4 scallions, thinly sliced, for  
to topping

6

Grated Parmesan cheese,  
for topping

amount of pepper. Mix well to combine all the  
ingredients and bring to a boil.

### Step 3

Reduce the heat to maintain a low simmer and  
simmer, uncovered, for 20 minutes.

### Step 4

Add the frozen spinach and the artichoke hearts to  
the pot. Increase the heat to medium-high and  
cook, stirring to help the spinach defrost and wilt  
into the stew. When the spinach is warm and evenly  
distributed, reduce the heat and simmer until the  
chicken is tender and the flavors are blended,  
another 10 to 15 minutes.

### Step 5

Add the cream cheese in dollops, stirring to melt it  
into the soup. Add the dill. Using two forks,  
coarsely break or shred the chicken into large  
chunks. Taste and add more salt and black pepper  
if necessary.

### Step 6

Divide the stew among bowls, and top with  
scallions and Parmesan.

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Guide

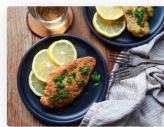
[Nutritional Information](#)

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