



National Brand Quality. Great **Low** Price.

Make this affordable, satisfying
CHICKEN FLORENTINE
with ingredients from your local Bashas'.

CHICKEN FLORENTINE

Active time: 20 minutes - Total time: 30 minutes

INGREDIENTS:

- 4 Food Club frozen boneless skinless chicken breasts, thawed
- Food Club All-purpose flour, for dredging
- 6 tablespoons (3/4 stick) unsalted Food Club butter, separated for three applications
- 2 shallots, chopped
- 2 garlic cloves chopped, separated for two applications
- Juice of half lemon
- 1.5 cup of Food Club chicken broth
- ½ cup of Bashas' sour cream
- 1 Food Club package of chicken gravy mix
- 1 tablespoon chopped fresh Italian parsley
- 1 (10-ounce) Food Club package of frozen leaf spinach, thawed and drained
- ½ Cup Food Club shredded Swiss cheese
- Food Club Salt and ground black pepper
- 1 (16 Oz) Food Club package of frozen Mixed vegetables (or other choice)

METHOD:

1. Sprinkle the chicken with salt and pepper. Dredge the chicken in the flour and shake off any excess flour.
2. Melt 2 tablespoons of butter in a heavy large skillet over medium heat. Add the chicken and cook until brown, about 5 minutes per side, (170*) Transfer the chicken to a plate and keep it warm.
3. In the same skillet over medium heat, melt 2 tablespoons of butter; add the shallots, half of the garlic and sauté until the shallots are translucent and the garlic lightly browned.
4. Add the spinach, the lemon juice, the broth, and sauté for a few more minutes. Add a small amount of the gravy mix; just enough to thicken up the sauce. Stir in the sour cream, the parsley and adjust the seasoning of the sauce to taste, with salt and pepper if necessary.
5. Add the chicken back into the sauce, distribute the spinach evenly on each the chicken breast. Top each piece with a small amount of shredded Swiss, and place a lid over the skillet or bake in the oven few a few minutes until the cheese is melted.
6. In a separate skillet, melt 2 tbsp of butter and on medium heat, cook the rest of the garlic until lightly browned. Add the frozen vegetables, and sauté until heated throughout.
7. Transfer both items onto a platter ready to serve.

Makes approximately 4 servings.



Make it a complete meal by serving Food Club Texas garlic toast, and a freshly baked cherry pie for dessert.