



CHICKEN FLORENTINE

Ingredients:

Sauce:

- ☞ 1 Pint Heavy Whipping Cream
- ☞ 1/2 Cup of Butter
- ☞ 2 Teaspoons of Minced Garlic
- ☞ 1 Teaspoons Canatella's Mediterranean Seasoning™
- ☞ 1 Teaspoons Dried Basil
- ☞ 1 Teaspoon Dried Parsley
- ☞ 1 1/2 Cup of Parmesan Cheese
- ☞ 2 Teaspoons of Lemon Juice

Chicken:

- ☞ 1 to 1 1/2 pounds of Boneless Skinless Chicken Breast
- ☞ 6oz Package of Baby Spinach Leaves
- ☞ 2 Tablespoons of Minced Garlic
- ☞ 2 Teaspoons of Canatella's Mediterranean Seasoning
- ☞ 1 Tablespoon of Canatella's Sicilian Seasoning

Directions:

Sauce:

In a medium saucepan melt **Butter** and add **Garlic, Dried Basil, Dried Parsley,** and **Canatella's Mediterranean Seasoning™** and sauté for about 2 minutes on medium high. Then add **Heavy Whipping Cream** and slowly add **Parmesan Cheese** to pan while making sure cheese is melting about a half a cup at a time. Add **Lemon Juice** then simmer at low for about 5 minutes stirring often until smooth, then remove from heat.

Chicken:

Cut **Chicken** into small bite size pieces and place **chicken** large non-stick skillet add **Garlic, Canatella's Mediterranean Seasoning™,** and **Canatella's Sicilian Seasoning™** and cook about 5 minutes or until done. In the same skillet with the chicken add **Baby Spinach Leaves** and cook until reduced. Add sauce to skillet and simmer until hot and serve over pasta. Makes 4 servings.

Serve over Bow-tie, angel hair or the pasta of your choice.

Notes:

Can use Parmesan, Romano, or Three Cheese with Asiago.