

Chicken and Stuffing with Italian Seasonings

From Joy

Don't omit the anchovy. It does not make the dish taste fishy but adds a magically savory flavor.

INGREDIENTS

2 lbs boneless skinless chicken thighs	2 boxes frozen spinach, thawed and squeezed dry
6 Tbs olive oil, divided	4 eggs, lightly beaten.
salt and freshly ground black pepper	½ cup dried porcini mushrooms
12 slices whole wheat sandwich bread	1 Tbs anchovy paste or mashed anchovy
1 lg onion	2 c low sodium chicken broth
5 stalks celery	8 oz pecorino romano, freshly grated
1 bunch flatleaf parsley	

DIRECTIONS

1. Soak mushrooms in 1 c boiling water for about 30 minutes. Set aside. Lightly toast bread in a 350 degree oven for maybe 20 minutes or so; remove when dry and lightly browned and dice.
2. Season chicken with salt and pepper. Sauté in 2 Tbs oil in a large skillet till no longer pink inside the thickest part. Spread chicken over the bottom of a 13x 9 inch pan.
3. Meanwhile, dice onion and celery. Remove parsley stems and chop leaves. Drain and squeeze out mushrooms and chop. Mix a little the soaking water a little at a time into the mashed anchovy so it gets well dissolved and add these to the chicken stock with the eggs
4. Sauté onion and celery in the remaining oil till they begin to soften. Add parsley and sauté till vegetables are somewhat soft. Mix in the spinach, separating spinach with your hands so it does not make big clumps. Remove from heat.
5. Mix in toast cubes and 4 oz grated Romano. Pour liquid mixture over and toss. Pile over the chicken in the baking pan and sprinkle with the remaining Romano. Bake covered for 30 minutes in a preheated 400 degree oven. Remove cover and bake about 15 minutes more until cheese is melted.