



Chicken Florentine*

Serving: 1

Non Veg

Ingredients

- -100 skinless boneless chicken breast halves
- -1 cup frozen spinach thawed and drained
- -3 tbsp mayonnaise
- -3 tbsp Parmesan /feta/ amul cheese
- -2 tbsp cream
- -salt to taste (optional)

Preparation Method

- -Poach chicken in boiling water until no longer pink. Remove from water and let cool. Cut chicken into bite size pieces.
- -In small bowl, mix Parmesan, mayonnaise and sour cream together.
- -Combine chicken and spinach in the bottom of a casserole pan. Spread cheese mixture on top.
- -Bake uncovered in 350F oven for 10-15 minutes or until edges are browned.