Italian

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| Chicken Florentine Farelle  <https://www.youtube.com/watch?v=-vqkLc02TXM>  Feeds aprox 4 What you will need 1lb boneless chicken thighs or chicken breast I use thighs because they are juicier feel free to use breasts if you like 1 onion chopped aprox ½ cup 1shallot aprox ¼ cup ½ cup white wine 4 garlic cloves chopped finely or put through garlic press 1 pound frozen spinach you're welcome to use fresh it's 4x the price 5 ounces crème cheese 1 cup whipping crème ½ cup fresh grated parmesan cheese ¼ cup flour with season's salt pepper garlic, parsley to dust chicken with Salt pepper to taste 1 lb farfel bowtie pasta cooked to package  directions Wash and dry your chicken with fresh water then pat chicken with the flour mixture Cook in olive oil 3 to 4 min a side on med heat just too slightly brown but not fully cook after both sides are ready place on a warm plate with a bowl covering the chicken preferably a stainless steel bowl set aside. Next add olive oil to pan the onions and shallots get pan hot add wine reduce once onions are transparent add spinach to center of pan on med heat simmer to remove all moisture from the spinach once spinach has gave up its moisture add the heavy crème stirring constantly till is absorbed by the spinach add chopped garlic, salt, pepper then add 5 ounces of room temp crème cheese mix thoroughly add chicken and juice from chicken plate cook 5 min add parmesan cheese Then add to large bowl or pot combine with the farfel pasta and dig in this is one of my favorite foods ϑ Goes good with some garlic bread or cheese bread |

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| Spagetti with Chile de Arbol  <https://www.melissas.com/Articles.asp?ID=2496>  <https://www.bonappetit.com/recipe/spaghettini-with-garlic-and-dried-chile> |
| Angel Hair Pasta Recipe  <http://www.simplyrecipes.com/recipes/angel_hair_pasta_with_garlic_herbs_and_parmesan/> |
| Crab-Pesto Pasta  <https://www.youtube.com/watch?v=9t61INZSPYo> |
| What you can cook for the price of a Domino’s Pizza  <https://www.youtube.com/watch?v=NyyJqX30-NA> |
| Piada Recipe  <https://www.youtube.com/watch?v=2yrvi4k0DTg> |
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