

Cheesy Chicken

with spinach

Serves 4.

Ingredients

- 10 oz. package frozen spinach (thawed and drained)
- 8 oz. cream cheese
- 3/4 c. milk
- 1 c. grated Monterey jack cheese
- 1/2 tsp. salt
- 1/4 tsp. garlic
- 1/2 c. grated Parmesan cheese
- 1 - 1 1/2 pounds chicken
- 1/2 c. crushed corn flakes

Directions

1. Preheat oven to 375 degrees.
2. Cook Chicken: Grease a sheet pan or lay down parchment paper. Season chicken with salt, pepper, and garlic. Bake at 375 for about 20 minutes.
3. Spinach: Microwave to thaw spinach. Or if using fresh, cook in a skillet over medium heat with a little olive oil until thoroughly wilted.
4. Make sauce: In a deep skillet or small pot, melt cream cheese, milk, Jack cheese, salt, garlic, and 1/4 cup of Parmesan over medium-low heat, stirring often.
5. Spread spinach on bottom of greased, 9 inch casserole dish. Chop chicken and layer on top of spinach.
6. Spread sauce over the chicken.
7. Sprinkle remaining 1/4 cup of Parmesan and crushed corn flakes over top of casserole.
8. Bake for about 20 minutes or until bubbly and light brown.

Note: This dish can and should be served over pasta.

Greystone