

Chicken Florentine

Ingredients

- 2 T Vegetable Oil
- 12 oz Baby Spinach (about 8 cups)
- 4 Chicken Breasts (boneless, skinless)
- 1 Shallot (minced)
- 2 clv Garlic (minced)
- 1 1/4 c Chicken Broth
- 1 1/4 c Water
- 1 c Heavy Cream
- 6 T Parmesan Cheese
- 1 Lemon (juiced and zested)
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. Adjust oven rack to upper-middle position and heat broiler. Heat 1 tablespoon oil in large skillet over medium-high heat until shimmering. Add spinach and cook, stirring occasionally until wilted, 1 to 2 minutes. Transfer spinach to colander set over bowl and press with spoon to release excess liquid. Discard liquid.
2. Pat chicken dry with paper towels and season with salt and pepper. Wipe out pan and heat remaining oil over medium-high heat until just smoking. Cook chicken until golden, 2 to 3 minutes per side. Add shallot and garlic to skillet and cook until fragrant, about 30 seconds. Stir in broth, water, and cream and bring to a boil.
3. Reduce heat to medium-low and simmer until chicken is cooked through, about 10 minutes;

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transfer chicken to plate and tent with foil.

Continue to simmer sauce until reduced to 1 cup, about 10 minutes. Off heat, stir in 4 tablespoons Parmesan, lemon zest, and juice.

4. Cut chicken crosswise into 1/2-inch-thick slices and arrange on broiler-safe platter. Scatter spinach over chicken and pour sauce over spinach. Sprinkle with remaining Parmesan and broil until golden brown, 3 to 5 minutes. Serve.