

INGREDIENTS FOR 4-6 SERVINGS



Chardonnay



Belgian Ale

- 2 Tablespoons Olive Oil
- 1 ½ Pounds Foster Farms® Boneless Skinless Chicken Tenders or Strips
- 1 Cup Darigold® Half & Half
- 2 Teaspoons Garlic, Minced
- 1 Teaspoon Chicken Bouillon
- 1 Teaspoon The Spice Hunter® Italian Seasoning
- ½ Cup Grated Parmesan Cheese
- 1 ½ Cups Fresh Spinach
- ¾ Cup Sun Dried Tomatoes, Drained
- ¾ Cup Shredded Parmesan Cheese



PREPARATION

In a large skillet, on medium high heat, add the olive oil. When the oil is hot, add the chicken, do not crowd the pan and cook until no longer pink and the chicken has started to brown. Remove the chicken from the pan and place on a plate. Wipe the skillet clean with a paper towel. In the same pan add the half and half, garlic, bouillon, Italian seasoning, and grated parmesan cheese. Whisk together and heat until the sauce begins to thicken. Add the spinach, sun dried tomatoes and chicken and cook until the spinach begins to wilt and chicken is cooked. Remove the skillet from the heat and top with the shredded parmesan cheese.