

Chicken Florentine

Ingredients:

- 4 boneless skinless chicken breasts
- Salt and black pepper
- Flour or Pamela's Gluten-free Baking & Pancake Mix for dredging
- 6 tablespoons (3/4 stick) unsalted butter
- 2 tablespoons diced white onions
- 1 tablespoon chopped garlic
- 1 -1/2 cups dry white wine
- 1 cup whipping cream
- 1 tablespoon chopped fresh Italian parsley
- 2 (10-ounce) packages frozen cut-leaf spinach, thawed, drained
- Pasta

Cut the chicken into strips then sprinkle with salt and pepper. Dredge the chicken in the baking mix (or flour) to coat lightly. Shake off any excess flour. Melt 2 tablespoons butter in a heavy large skillet over medium heat. Fry the chicken until brown, about 5 minutes per side. Transfer the chicken to a plate and cover to keep it warm.

Melt 2 tablespoons of butter in the same skillet over medium heat. Sauté the onion and garlic until the onions are translucent, about 1 minute. Meanwhile, use the last 2 tablespoons of butter and heat the spinach over medium heat in another large skillet.

Once the onions are translucent, add the wine to them. Increase the heat to medium-high and boil until the liquid is reduced by half, about 3 minutes. Add the cream and boil until the sauce reduces by half, stirring often, about 3 minutes. Stir in the parsley. Season the sauce, to taste, with salt and pepper. Add the chicken to the sauce.

Season the spinach, to taste, with salt and pepper. Load the plates with pasta, add spinach, and place the chicken atop the spinach. Pour the sauce over and serve.

Theresa Linden, [Anyone But Him](#)