

Cream Spinach Chicken



Preparation time: 10 mins



Total time: 45 mins



Servings: 6-8



INGREDIENTS:

- 2 lb boneless, skinless chicken breasts
- 1lb linguine noodles
- 3-4 tbs cooking oil
- 6 cloves garlic minced
- 1 med. onion diced
- 1 pack mushrooms chopped
- 10 oz pack fresh spinach
- 1 cup heavy cream
- $\frac{3}{4}$ cup chicken broth
- 1 cup shredded mozzarella
- $\frac{1}{2}$ cup grated parmesan cheese
- Pat-N-da pot Cajun seasoning (Season to Taste)

****For extra tips**, refer to my youtube video - **Cream Spinach Chicken**



DIRECTIONS:

Season both sides of the chicken breasts generously with your Pat N da Pot Cajun Seasoning trio. Then heat the cooking oil in a large skillet over medium-high heat. Add the chicken breasts and cook 5-6 minutes on each side or until golden brown and cooked through. Remove the chicken from the skillet and set aside.

In the same skillet add the onions and saute for about 3 minutes or until fragrant. Add the garlic, saute down, and be sure to scrape the bottom of the pot to get up those delicious brown drippings. That's flavor! Ya Heard Me! You can also feel free to add additional seasoning throughout this entire process.

Once your onions and garlic are well into their saute, add the mushrooms and cook them down. Then add your spinach and cover to wilt in the pan. (If your pan isn't big enough for all of it at once, add spinach in layers)

At this time you will want to start your pasta and cook according to directions.

Once spinach is wilted, add in your chicken broth and heavy cream, stir and bring to a simmer, reduce the heat to low and simmer 5-7 minutes. Then stir in your mozzarella and parmesan cheese. Cook through and melt cheese into sauce for about 3 minutes. Return the chicken breasts to the skillet and let them simmer in the sauce for additional 3-5 minutes.

Spoon over your prepared pasta and enjoy! Ca C'est Bon Sha!