

Chicken Florentine

Preparation Time: 10 minutes

Cook Time: 35 minutes

Serves 2

Ingredients

1 large boneless skinless chicken breast pounded thin

salt

pepper

Garlic powder

Extra light Olive Oil

1 cup spinach leaves

½ cup shredded Mozzarella Cheese

¼ cup white wine

Parmesan Cheese to taste

Directions

Preheat oven to 375 degrees F.

Cut chicken breast into four equal sized pieces, and sprinkle with salt, pepper, and garlic powder on both sides. Brush both sides with Extra Light Olive Oil. Bake for 15 minutes and remove from oven.

Meanwhile tear spinach leaves into smaller pieces and divide into four portions. Upon removing the chicken breasts from the oven, cover each one with the spinach leaves and then cover with the mozzarella cheese. Pour the wine over the cheese so that it coats the chicken. Bake for another 10 minutes until the cheese is slightly browned. Top with Parmesan Cheese.