

Chicken

Chicken Florentine Bake with Spinach

Publix Apron's

Servings: 6

1 cup frozen creamed spinach
2 cups Deli rotisserie chicken, chopped
8 ounces Deli fresh mozzarella cheese, divided
1 1/2 cups whole milk
1 container (10 ounces) Italian cooking creme
1 large egg (or 1/4 cup egg substitute)
1 jar (4 ounce) diced pimientos, drained
3/4 cup Deli roasted tomatoes
1 cup quartered artichoke hearts, drained
1 cup fresh pre-sliced mushrooms
16 ounces gnocchi pasta
aluminum foil

Preheat the oven to 400 degrees.

Microwave the spinach on HIGH for 2 to 3 minutes to thaw.

Remove the chicken (breast only) from the bones. Cut into bite-size pieces.

Cut the mozzarella cheese into small, bite-size pieces.

In a large bowl, combine the spinach, milk, cooking creme, egg, pimientos and one cup of the cheese.

Stir in the chicken, tomatoes, artichokes, mushrooms and gnocchi.

Transfer the mixture to a 9x13-inch baking dish and cover with foil.

Bake for 25 to 30 minutes.

Uncover and top with the remaining one cup of cheese.

Bake for 8 to 10 minutes more or until bubbly and the cheese melts.

Let stand 2 to 3 minutes before serving.

Per Serving (excluding unknown items): 94 Calories; 6g Fat (61.5% calories from fat); 3g Protein; 6g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 142mg Sodium. Exchanges: 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.