
Chicken Anno

*House recipe - Whisper Inn Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 4

4 chicken breasts, skinless and boneless
melted butter
garlic
paprika
8 slices bacon
2 cups thick cream sauce
salt (to taste)
pepper (to taste)
1 cup grated Cheddar cheese
3 tablespoons sherry
1 cup cooked, chopped spinach (optional)
Parmesan cheese

Fold the bacon around the chicken breasts. Place the breasts in a pan. Brush with garlic butter and season with paprika. Place in a preheated 400 degree oven. Cook until done.

Meanwhile, prepare your favorite cream sauce. Season to taste with salt and pepper. Blend in the Cheddar cheese, sherry and spinach.

Place the cooked breasts with the bacon in a casserole dish. Pour the cream sauce over the chicken. Sprinkle with Parmesan cheese.

Brown under the broiler and serve.

Chicken

Per Serving (excluding unknown items): 701 Calories; 42g Fat (56.8% calories from fat); 71g Protein; 1g Carbohydrate; 0g Dietary Fiber; 226mg Cholesterol; 561mg Sodium. Exchanges: 10 Lean Meat; 2 Fat.