



Chicken Basil Florentine

Nancie Pugh - Maysville, GA

Filling:

16 oz. Ricotta Cheese
16 oz. Cottage Cheese - small curd
8 oz. Mozzarella Cheese - Shredded
1 cup Parmesan Cheese
1 Egg
1 can Hunts Diced Tomatoes with Basil,
Garlic & Oregano
¼ cup Basil
2 T. Parsley
½ T. Black Pepper
1 tsp. Salt
1 tsp. Garlic - minced
Dash Cayenne Pepper

Sauce:

2 cups Half & Half or heavy cream
½ cup Parmesan Cheese
1 tsp Salt
½ T. Minced garlic
½ stick Butter

1 bag Spinach - Baby or Large

2 lbs. Chicken breast - boneless/skinless

Instructions:

Butterfly chicken breasts and pound flat to approximately 1/8th inch thick.

In large mixing bowl, add first 12 ingredients, stir well and set aside.

In saucepan on low heat, melt butter, salt and garlic. Add ½ cup Parmesan cheese and 2 cups of cream. Whisk until blended and remove from heat.

Butter bottom and sides of a large baking dish. Cover bottom of dish with chicken. Spread half of the filling evenly on top of chicken. Layer ½ bag of spinach on top of filling. Add second layer of chicken, spread remaining filling on top of chicken and add remaining spinach. Cover top with remaining mozzarella cheese. Stir cream sauce and pour over entire dish. Bake at 3:50 for 40 minutes. Let sit for 10 minutes before serving.