

Pesto Chicken Florentine

Ingredients

2 Tb Olive Oil
2 Cloves garlic, finely chopped
4 skinless, boneless chicken breast halves. Cut into strips
2 Cups fresh spinach leaves
1package (4.5 oz) dry Alfredo sauce mix
2 Tb pesto
1 Tb grated Romano Cheese
1 pkg Pasta

1. Heat oil in a large skillet over medium high heat. Add garlic, sauté for 1 minute; then add chicken and cook for 7 to 8 minutes on each side. When chicken is close to being cooked through (no longer pink inside), add spinach and sauté all together for 3 to 4 minutes.
2. Meanwhile, prepare Alfredo sauce according to package directions. When finished, stir in 2 tablespoons pesto; set aside.
3. In a large pot of salted boiling water, cook pasta for 8 to 10 minutes or until al dente. Rinse under cold water and drain.
4. Add chicken/spinach mixture to pasta, then stir in pesto/Alfredo sauce. Mix well, top with cheese and serve.

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