

Chicken with Artichoke Hearts in Cream Sauce©

Chicken—Ingredients:

Use 1 chicken breast per person or 3 chicken tenderloins per person, frozen—do not defrost!
lemon pepper

Method:

Preheat conventional oven to 400°, convection oven to 375°.

Line a pan with foil and spray with Pam™. Lay chicken on foil and sprinkle tops with lemon pepper.
Bake 16–18 minutes or until done.

Topping—Ingredients:

2 oz. Kerry Gold™ butter
2 Tbsp. oil
1 onion, sliced (about 1 cup)
1 Tbsp. garlic, minced
4 stalks celery, sliced fine
2–14 oz. cans artichoke hearts, drained, chopped into smaller pieces (save juice)
3/4 cup artichoke juice
1 env. Knorr™ Hollandaise Sauce Mix
1 leek, washed, chop light and light green part
3/4–1 cup whipping cream
2 Tbsp. dry sherry wine
1 1/2 tsp. lemon pepper
1 1/2 tsp. fajitas seasoning
1–12 oz. pkg. Stouffer's™ Spinach Soufflé, defrosted
1 cup Kerry Gold™ Dubliner Cheese, Swiss or other, grated
fajitas seasoning to sprinkle on top

Method:

Spray a large pot with Pam™. Heat butter and oil. Add onions and garlic and sauté tender crisp. Add celery and sauté tender crisp. Add artichoke hearts, juice and hollandaise sauce mix and stir until mixture is thickened. Add leeks and whipping cream until mixture is a creamy consistency. Add wine, lemon pepper, fajitas seasoning, spinach soufflé and 1/2 cup of cheese and heat through.

Put chicken (from above) on a serving platter and cover with sauce. Sprinkle top with 1/2 cup of cheese and fajitas seasoning. Serve remaining topping to the side.

