

Chicken with Spinach Artichoke Cheese Topping©

Chicken—Ingredients:

Tyson™ chicken tenderloins—3 tenderloins for guys, two for ladies, frozen, **do not defrost**
lemon pepper

Method:

Preheat conventional oven to 425°, convection oven to 400°.

Line a cookie sheet with foil and spray with Pam™. Arrange tenderloins and sprinkle with lemon pepper. Bake 18–20 minutes or until done.

Topping—Ingredients:

2 Tbsp. olive oil
2 oz. Kerry Gold™ Irish Butter
1 med./lg. onion, cubed
1 Tbsp. garlic oil
12–16 oz. mushrooms, destem, peel, remove membrane, sliced
1–9 oz. pkg. Stouffer's™ Creamed Spinach
1–10 oz. pkg. Bird's Eye™ Chopped Spinach
1–15 oz. jar artichokes, drained, chopped
1–8 oz. can water chestnuts, drained, slivered (optional)
2 Tbsp. Lea & Perrins™ Marinade for Chicken blended with white wine & herbs
2 Tbsp. dry sherry wine
1 cup Kerry Gold™ Cheddar Cheese, shredded
1–2 oz. jar pimiento, drained (optional)

Method:

Spray a large pot with Pam™. Add oil, butter and onion and sauté tender crisp. Add garlic oil and mushrooms and sauté 2–3 minutes. Add both packages of spinach, artichokes, water chestnuts, marinade and wine and heat through. Just before serving add cheese and pimiento.

To Serve:

Arrange chicken tenderloins on a serving platter and top with spinach/mushroom mixture.

Hint: Too dry? Add 1/4–1/2 cup mayonnaise.

Hint: Do not add water chestnuts if using in rice recipe.

Hint: Topping is great over pork chops or fish filets.

