Chicken Annabella

Description

With tons of provolone and Parmesan cheese in a white wine tomato sauce, this chicken is a meal all in itself - Serve with a simple salad and you're all set!

Ingredients

- 3 boneless chicken breasts, slightly flattened
- 2 tbsp olive oil
- 1 jar italian style tomatoe sauce
- 1 box chopped spinach drained and thawed
- 6 slice Provolone Cheese
- 2 clove garlic chopped
- 1/2 cup white wine

Instructions

Add 1/2 cup white wine to fry pan and poach the chicken breasts until partially done. Meanwhile, saute chopped garlic in 2 Tbsp. of olive oil and add the spinach until cooked. Add tomato sauce to wine but do not cover the chicken. Place 1/3 of the spinach mixture over the chicken and top with provalone cheese. Add grated parm cheese to top and cover pan until cheese melts. Serve with pasta



Summary

Yield: 3
Prep Time: 1 hour
Cuisine: American