

Italian Creamy Chicken RECIPE

# **Italian Creamy Chicken**



Cooking time 25 mins Preparation time 10 mins

Serves

4

Chicken breasts with slivers of sundried tomato gently cooked in a cream sauce and flavoured with Royco Parmesan and Garlic Bake.

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# **Ingredients**

- 1 x Royco Parmesan & Garlic Bake
- 30ml olive oil
- 4 chicken breasts
- 1 onion, sliced
- 6 sprigs thyme, stalks discarded
- ½ cup sundried tomatoes, roughly chopped
- 100ml cream
- Juice of ½ lemon
- 2 handfuls baby spinach
- Salt
- Pepper
- Parmesan
- Basil
- Crusty bread

Products used



Parmesan & Garlic Bakes

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## Method

1. 1.

Preheat the oven to 170C.

2. 2.

Prepare the Royco Parmesan & Garlic Bake to package instructions and put aside.

3. 3.

Put the oil into a pan over a medium heat. Once hot, add the chicken breasts. Allow them to get colour on both sides, then remove from the heat.

4. 4

Add the onion, thyme and sundried tomato to the pan and fry for about 8 minutes, until soft.

5. 5.

Add the cream and Royco sauce to the pan and stir in the lemon juice and spinach.

6. 6.

Season to taste with salt and pepper.

7. 7.

Bring the sauce to a simmer then add the chicken breasts. Place a lid on the pan and allow to simmer slowly until the chicken is cooked through.

8.8

Serve hot with shaved parmesan and fresh basil on top, and with crusty bread on the side.

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Preparation time

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