



# R E C I P E

Recipes gathered from many resources, especially [www.allrecipes.com](http://www.allrecipes.com)

## CHICKEN FLORENTINE CASSEROLE

### INGREDIENTS

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| ‡ 4 skinless, boneless chicken breast halves | ‡ 1/2 cup half and half             |
| ‡ 1/4 cup butter                             | ‡ 1/2 cup grated Parmesan cheese    |
| ‡ 3 tsp. minced garlic                       | ‡ 2 (13.5 oz) cans spinach, drained |
| ‡ 1 Tbsp. lemon juice                        | ‡ 4 oz. fresh mushrooms, sliced     |
| ‡ 1 (10.75 oz) can cream of mushroom soup    | ‡ 2/3 cup bacon bits                |
| ‡ 1 Tbsp. Italian seasoning                  | ‡ 2 cups shredded mozzarella cheese |

### DIRECTIONS

1. Preheat oven to 350 degrees F. Place the chicken breast halves on a baking sheet; bake 20 to 30 minutes, until no longer pink and juices run clear.
2. Increase the oven temperature to 400 degrees F.
3. Melt the butter in a medium saucepan over medium heat. Stirring constantly, mix in the garlic, lemon juice, cream of mushrooms soup, Italian seasoning, half-and-half, and Parmesan cheese.
4. Arrange the spinach over the bottom of a 9x9 baking dish. Cover the spinach with the mushrooms. Pour half the mixture from the saucepan over the mushrooms. Arrange chicken breasts in the dish, and cover with the remaining sauce mixture. Sprinkle with bacon bits, and top with mozzarella cheese.
5. Bake 20-25 minutes in the 400 degrees F oven, until bubbly and lightly browned.