



NUTRITION per serving 71g carbohydrates 29g fat 52g protein 1715mg sodium

 Calories
766

 Prep & Cook Time
30-40 min.

 Cook Within
5 days

 Difficulty
Easy

 Spice Level
Not Spicy


HOME CHEF

STAFF PICK

Chicken Florentine

with wild rice and marinated heirloom tomatoes

IN YOUR BOX

2 oz. Cream Cheese
¾ cup Seasoned Wild Rice Blend
4 ½ oz. Heirloom Cherry Tomatoes
2 Garlic Cloves
2 Boneless Skinless Chicken Breasts
2 fl. oz. White Cooking Wine
4 oz. Baby Spinach

CONTAINS: milk, wheat, soy
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Small Pot
Mixing Bowl
Medium Non-Stick Pan

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BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Thoroughly rinse produce and pat dry
- ☐ Set **cream cheese** on counter to soften

WHILE YOU COOK

- ☐ **Heads Up!** **Garlic** is used twice. Half is added to **marinated tomatoes** and remaining is added to **creamed spinach**.

FROM THE CHEF

Don't worry if the creamed spinach turns out runny. It can serve as a sauce for the rice.

Did you know...

Florentine is thought to have originated in, surprise, Florence, with Catherine de Medici being instrumental in spreading the style, and the spinach, to France.



1

Cook the Rice

Bring a small pot with 1½ cups **water** and **rice** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 20–23 minutes. Remove from burner, keep covered, and let sit 5 minutes. Fluff and cover again. While rice cooks, prepare ingredients.



2

Prepare the Ingredients

Halve **cherry tomatoes**. Mince **garlic**. Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and ¼ tsp. **pepper**.



3

Marinate the Tomatoes

Combine **tomatoes**, half the **garlic** (reserve remaining for spinach), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Toss thoroughly and set aside to marinate. While tomatoes marinate, cook chicken.



4

Cook the Chicken

Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook undisturbed, 3–4 minutes. Flip, lower heat to medium, and cook until chicken reaches a minimum internal temperature of 165 degrees, 3–4 minutes. Remove chicken to a plate and rest 3 minutes. Reserve pan; no need to wipe clean.



5

Make the Creamed Spinach

Return pan used to cook chicken to medium heat. Add ½ tsp. **olive oil** and remaining **garlic** to hot pan, and cook until aromatic, 30–60 seconds. Add **white wine** and **cream cheese** and stir to incorporate. Cook until slightly thickened, 30–60 seconds. Stir in **spinach** and 2 Tbsp. **water**, and cook until wilted, 1–2 minutes. Remove from burner. *Sauce will thicken as it cools.*



6

Finish the Dish

Plate dish as pictured on front of card. Bon appétit!