**Creamy Chicken Florentine**

2 skinless chicken breasts

2 T flour

½ tsp salt

¼ tsp pepper

3T olive oil

2 shallots, chopped

4 – 6 oz. mushrooms

3 cloves garlic, minced

¼ cup dry white wine OR ¼ cup chicken broth plus 1 tsp lemon juice

½ cup heavy cream

1 oz. grated parmesan cheese

8-12 oz. frozen spinach

Thaw spinach and squeeze out extra water.

Cut chicken into cutlets. Dredge in flour/salt/pepper. Place in hot skillet with 2T oil. Brown 3-5 minutes per side. Remove from pan. Lower temperature to medium and add 1 T olive oil.

Add shallots, chopped mushrooms and garlic. Sauté 3 minutes until tender. Add wine or chicken broth and deglaze pan. Simmer and cook 1 minute.

Add cream and bring to simmer. Add spinach and stir until wilted. Add chicken breasts.

Top with parmesan cheese and heat through.

Serve with pasta or bread.