

Chicken

Creamy EverRoast Chicken & Artichoke Casserole

Everyday EverRoast Recipe Book
www.boarshead.com

Servings: 6

1/4 cup (1/2 stick) butter
2 large cloves garlic, minced
2 shallots, minced
1/2 cup dry white wine
1 cup whole milk
8 ounces cream cheese, softened
3/4 cup Boar's Head Parmigiano-Reggiano cheese, grated
2 cups (sliced 3/4-inch) Boar's Head EverRoast Chicken Breast, chopped
1 can (14 ounce) quartered artichokes, drained and chopped
4 cups fresh baby spinach
1 cup Italian-seasoned bread crumbs

Preheat the oven to 350 degrees.

Lightly grease a 2 1/2-quart casserole dish.

In a large non-stick skillet over medium heat, melt the butter.

Add the garlic and shallots and cook for 2 minutes until fragrant.

Stir in the wine and cook for a few minutes.

Stir in the milk. Reduce heat to a simmer.

Add the cream cheese and Parmigiano-Reggiano cheese and continue stirring until the cheese is melted.

Stir in the EverRoast chicken, artichokes and spinach.

Spoon into the prepared casserole dish. Top with the bread crumbs.

Bake for 30 minutes or until lightly browned.

Use as a main course or serve over pasta.

Per Serving (excluding unknown items): 208 Calories; 18g Fat (83.2% calories from fat); 4g Protein; 4g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 172mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.