
Chicken Florentine with Acorn Squash Sauce

*Emphasis Restaurant - Sarasota, FL
Saraso's Chef Du Jour - 1992*

Servings: 4

1 pound spinach
1 tablespoon olive oil
1 tablespoon crushed garlic
1 teaspoon nutmeg
4 (7 ounce) chicken breasts, skin on
1 cup chicken stock
2 acorn squash, cooked and puree'd
1/2 stick butter
salt
pepper
1/4 pound Swiss cheese, grated
1 tablespoon rubbed sage

Saute' the spinach in olive oil and garlic. Add salt, pepper and nutmeg to taste. Set aside.

Pound out the chicken to an even thickness. Sear the chicken, skin side down, for 1 minute.

Remove the chicken and deglaze the pan with chicken stock. Add the cooked, puree' of squash and bring to a simmer.

Add the butter, one tablespoon at a time. Salt and pepper to taste.

Place the cheese and spinach mixture on half of the chicken breast and fold in half. Place the chicken in a large casserole dish.

Sprinkle with black pepper and rubbed sage to taste. Place the chicken in a hot 400 degree oven. Bake for 10 minutes.

Place the chicken on serving plates. Ladle the hot squash mixture on top of the chicken.

Serve.

Chicken

Per Serving (excluding unknown items): 358 Calories; 24g Fat (56.2% calories from fat); 13g Protein; 28g Carbohydrate; 6g Dietary Fiber; 57mg Cholesterol; 824mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 4 Fat.