



DE LOACH
VINEYARDS

The Russian River Valley Original

CHICKEN BREASTS WITH WILTED SPINACH & BACON

SERVES 8

INGREDIENTS:

- 8 large chicken breasts, boneless & skinless
- 6 Tablespoons olive oil
- 4 cups mushrooms, sliced
- 8 plus 4 strips smoked bacon, cooked crisp & drained
- 1 t garlic, minced
- 1 ½ cups De Loach Vineyards Pinot Blanc or Sauvignon Blanc
- 1 cup chicken stock
- 2 Tablespoons cornstarch
- 1 1/2 cups heavy cream
- 8 cups lightly packed spinach leaves, washed & dried
- 1/2 cup chopped parsley

DIRECTIONS:

Season chicken with salt & pepper. Heat 5 Tablespoons olive oil & sauté over medium heat, 2-3 minutes per side, until browned. Set chicken aside. Add garlic, mushrooms & 2/3 amount bacon to the pan and cook 2-3 minutes. Add wine & stock and cook until liquid is reduced by half. Whisk cornstarch into the cream until smooth and add to pan. Bring to a boil, reduce heat to simmer and add chicken breasts. Simmer 5 minutes until thickened, remove from heat and keep warm.

Heat remaining oil in large skillet over medium heat. Add spinach, cover & cook just until wilted. Drain and divide on plates. Crumble with remaining bacon and top with chicken breast. Spoon with sauce & sprinkle with parsley.

