

# Foster's Body & Paint

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## Creamy Chicken Florentine

### Ingredients:

- 1 can (10  $\frac{3}{4}$  oz) CAMPBELL'S Condensed Cream of Chicken Soup
- 1  $\frac{1}{2}$  cups water
- 1/2 of a 20 oz bag frozen cut leaf spinach, thawed and well drained (about 3  $\frac{1}{2}$  cups)
- 1 can (about 14 oz) Italian style diced tomatoes
- 1 lb skinless, boneless chicken breast, cut into 1 inch cubes
- 2  $\frac{1}{2}$  cups uncooked penne pasta
- 1/2 cup shredded mozzarella cheese

Prep Time: 15 minutes  
Bake Time: 40 minutes  
Total Time: 1 hour

### Preparations:

- 1) Heat the oven to 375 degrees. Stir the soup, water, spinach, tomatoes and chicken in a 3 quart shallow baking dish. Cover the baking dish.
- 2) Bake for 20 minutes. Cook the pasta according to the package directions and drain well in a colander. Uncover the baking dish and stir in the pasta.
- 3) Bake for 20 minutes or until the pasta mixture is hot and bubbly. Sprinkle with the cheese. Let stand for 5 minutes or until the cheese is melted.



Makes 4 servings

Find this recipe and many more at [Fostersbodyandpaint.com](http://Fostersbodyandpaint.com)