

Mozzarella Chicken with Garlic Butter Spinach

Serves 4

Ingredients

80g Australian butter

4 chicken fillets

100g semi-dried tomatoes

4 slices Australian mozzarella cheese

400g baby spinach leaves

2 cloves garlic, crushed

freshly ground black pepper, to taste

Method

1. Melt half the butter in a large non-stick frypan and pan-fry chicken fillets on both sides over medium heat until cooked through. Leaving chicken in the pan, top with semi-dried tomatoes and mozzarella cheese. Cover and cook until mozzarella has melted. Remove and keep warm.
2. Add remaining butter, spinach leaves, and garlic to the pan and cook for 1-2 minutes or until spinach has wilted.
3. Place buttered spinach onto serving plates and top with mozzarella chicken. Serve sprinkled with pepper.

Additional Information

Try making this dish with Australian cheddar cheese if mozzarella is unavailable.

