

# 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.

