

Lemon & Spinach Artichoke Chicken (Crowd Favorites, Main Courses, Easy Entertaining)

- 1 lb chicken tenders
- ¼ cup white wine
- ¼ cup chicken stock
- 1 Tbsp Halladay's Lemon Spinach Dip & Seasoning Blend
- Salt & pepper, to taste
- ½ cup flour
- 1 Tbsp butter
- 1 Tbsp olive oil
- 1 lemon, thinly sliced
- 1 package fresh spinach

Combine white wine, chicken stock, and Halladay's Lemon Spinach seasoning. Set aside.

Pat chicken tenders then season with salt and pepper. Dredge chicken in flour.

Heat olive oil and butter in a large sauté pan over medium-high heat. Cook tenders for approximately 2 to 3 minutes per side.

Add lemon slices and half of the seasoned wine & chicken stock mixture from step one to the chicken in the pan, cook for 1 to 2 more minutes or until chicken reaches a temperature of 165°F.

Remove chicken & lemons from the pan; set aside. Add the rest of the wine & stock mixture and spinach to the same pan. Cover and cook for 1 to 2 minutes, just until the spinach is slightly wilted. Add the chicken back to the pan, give a gentle stir; serve and enjoy!