

CHICKEN & SPINACH ALFREDO

Ingredients:

- 3 Large Skinless/Boneless Chicken Breasts
- 2 TBS Bacon Grease or oil
- 2 TBS Butter (unsalted)
- 8 cloves of fresh Garlic (minced)
- 6 strips of crispy Bacon
- 10 oz fresh Baby Spinach leaves (1 bag)
- 3 Green Onions (chopped)
- 8 oz Baby Bella Mushrooms (sliced)
- 2 cups of Heavy Whipping Cream
- 3 TBS MS Spice Co. Poultry Blend
- 1 TBS MS Spice Co. Cajun or Veggie Blend
- 1.5 cups Grated Parmesan
- 12 oz Fettuccine or Angel Hair Pasta

Instructions:

- Place bacon on a parchment-lined cookie sheet and bake at 350 degrees for 40-45 minutes or until crispy. Let it cool and chop it. (Save the grease.)
- Prep/chop all veggies (garlic, parsley, green onions).
- Pour the bacon grease and place butter into a low to medium heated skillet.
- Cook the chopped garlic in the pan until really fragrant or light tan in color. Remove and save for later.
- Sprinkle 2 TBS of the Poultry Blend on the chicken and pan sear until golden brown on medium heat. (May need two batches.)
- Put all of the chicken into a bigger pot such as a Dutch oven.
- Add the garlic, bacon, mushrooms, spinach, 1 TBS Poultry Blend and 1 TBS Cajun or Veggie Blend.
- Cover and stir every few minutes until the spinach is completely wilted.
- Pour in the Whipping Cream and bring to a boil.
- Once boiling, add the parmesan, parsley and green onions, stir, reduce heat to low and cover. (Save some parsley and green onions for garnish.)
- Boil the pasta to al dente, drain and then add it to the other pot and stir until pasta is completely coated.
- Plate and garnish with green onions and fresh parsley. Enjoy!