



FAST. EASY. FRESH.

CHICKEN FLORENTINE GRILLED CHEESE WITH SPINACH SALAD

1. Heat 1 Tbsp. **oil** in a large pan over medium-high heat. Slice the **chicken** into strips. Season each side generously with **salt** and **pepper** and then add to the pan. Cook, turning occasionally, until no longer pink in the center, about 5-7 minutes. Remove from pan and set aside.

2. To make your sandwiches, lay 4 slices of **bread** out on a flat surface. Spread evenly with a coat of pesto and then layer with 2 pieces of **cheese**, followed by the chicken, small handful **spinach**, and **sundried tomatoes**. Top with remaining pieces of bread.

3. Soften your **butter** and then spread on the outside of each piece of bread. Heat the same pan that you cooked your chicken in over medium heat. Once hot, add your sandwiches and cook for 3-4 minutes on each side, or until golden brown.

4. Meanwhile, prepare your salad. Place the rest of your spinach into a bowl and add your **dried cranberries** and **pumpkin seeds**. Drizzle over the **white wine vinegar**, 2 Tbsp. oil, and a pinch of salt and pepper, then toss well to combine.

5. To serve, remove your sandwiches from the pan, slice in half, and place on plates alongside your spinach salad. Enjoy!



Ingredients (4 Person Serving – 897 Calories Per Serving)

Olive Oil	1 Tbsp. + 2 Tbsp.	Sundried Tomatoes	32 g
Chicken Breast	450 g	Spinach	156 g
Sourdough Bread	8 Slices	Dried Cranberries	60 g
Salted Butter	56 g	Pumpkin Seeds	2 Tbsp.
Provolone Cheese	8 Slices	White Wine Vinegar	1 Tbsp.
Pesto	8 tsp.	Salt and Pepper	To taste

25 Minute
Cook
Time!