RECIPE | TOMATOES

CREAMY BLT CHICKEN





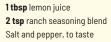
CREAMY BLT CHICKEN

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved

- 4 boneless, skinless chicken breasts
- 3 cups baby spinach
- 8 oz cream cheese
- 4 cloves garlic, minced
- 11/2 cups almond milk
- 1/4 cup crumbled bacon
- 3 tbsp fresh chives, chopped
- 3 tbsp olive oil
- 11/2 tbsp Dijon mustard
- 1

2

- Combine the cream cheese, milk, lemon juice, mustard, and ranch seasoning in a bowl and set aside.
- Season the chicken all over with salt and pepper. Heat the oil in a skillet over medium heat. Add the chicken and cook for 5 minutes on each side, or until the outside is deep golden brown. Remove the chicken from the skillet to a plate and cover to keep warm.
- 3 Add the garlic to the skillet and cook, stirring until fragrant. Add the cream cheese mixture, stir to combine well, and bring to a boil. Stir in the spinach and half of the tomatoes and cook for another minute until the spinach wilts.
 - Add the chicken back to the skillet and sprinkle with the remaining tomatoes and crumbled bacon. Cook for 10 minutes. Garnish with chives and serve immediately.





30 min

10 min20 minPREP.COOKING





NGREDIENT