



RECIPE | TOMATOES

# CREAMY BLT CHICKEN



30 min

10 min  
PREP.

20 min  
COOKING



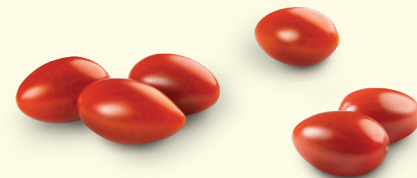
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medium

## INGREDIENTS

- 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
- 1½ cups** almond milk
- ¼ cup** crumbled bacon
- 3 tbsp** fresh chives, chopped
- 3 tbsp** olive oil
- 1½ tbsp** Dijon mustard
- 1 tbsp** lemon juice
- 2 tsp** ranch seasoning blend
- Salt and pepper, to taste



## DIRECTIONS

- 1 Combine the cream cheese, milk, lemon juice, mustard, and ranch seasoning in a bowl and set aside.
- 2 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.
- 4 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.

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