

Creamy Chicken with Spinach

This is a single pan recipe. There's not a huge clean up, but it tastes fantastic! The cajun seasoning profile gives it a fun twist for the tastebuds!

Course Main Dish
Cuisine American

Servings 4 PEOPLE
Prep Time 15 MINUTES
Cook Time 35-40 MINUTES

Ingredients

- 2 lbs King's Chicken Breast (thawed)
- 1 medium Onion (chopped)
- 1/2 cup Mushrooms (chopped)
- 1 1/2 tbsp Minced Garlic
- 1/4 tsp Ground Ginger
- 2 tbsp olive oil
- Salt, Pepper, & Cajun Seasoning to Taste
- 1 1/4 cup Chicken Broth
- 1 cup Almond Milk
- 2 cups Fresh Spinach (chopped)

Instructions

1. Heat oil in skillet. Add in chicken pieces & cook for 3-5 minutes.

2. Add onion, salt, pepper, cajun seasoning, minced garlic, & ginger & cook for another 10-15 minutes, stirring constantly.

3. Slowly add chicken broth, then the almond milk & mix until smooth. Reduce heat & allow sauce to thicken (5 minutes).

4. Add in chopped spinach, stir, & cook for 1-2 minutes. Serve over rice, noodles, or potatoes & enjoy!