

Spinach & Chicken Alfredo



-2 lbs APM Cilantro Lime or Sundried Tomato Chicken Breast, cut into strips

-1 lb Garofalo bowtie pasta (any pasta will be fine)

-1 package Olivia's baby spinach (any baby spinach will be fine)

-1 cup Spanish onion, chopped

-1 jar of Alfredo Sauce (any brand or homemade will be fine)

In a frying pan, heat 2 tbsp. of olive oil. Sauté the chicken strips, chopped onion and the baby spinach, for about 7-10 minutes

Add Alfredo Sauce, stir and let simmer at low heat for another 5 minutes. Serve over cooked pasta and enjoy! Serves 4-5 people.