

Greek chicken with orso

Serves 4

Ingredients:

Chicken breast	2 pcs
Parmesan cheese,grated	¼ cup
Lemon juice	½
Ground pepper	TT
Salt	TT
Pesto * store bought	1 jar
Spinach	4 cups
Orso	1 cup
Olive oil	1 TBSP
Butter, unsalted	2 TBSP
Garlic, minced	1 clove

Method:

1. Pat dry chicken, season with lemon juice, pepper and salt.Heat TBSP of oil in a saucepan over medium heat, fry the chicken breasts for 2 minutes; turn over and fry for another 2 minutes. Remove from frying pan and placed on parchment lined bake pan. Heat oven to 375 F. Place chicken in oven for about 12 minutes.
2. In the same frying pan, melt butter, and place orso and garlic in to stir fry for 2 minutes. Add 2 cups water, let boil and simmer for about 8 minutes. Cook till minimum water remains, add 2 TBSP pesto and 2/3 of the parmesan cheese . Stir in spinach, stir evenly . Turn heat off



3. Remove chicken from oven, place on cutting board, cut into serving slices.
4. Plate up the cooked orso and place chicken slices on top ; add remaining parmesan cheese and serve.