

Mediterranean Chicken

Calories: 123 kcal

Servings: 1

Time: 30 Mins

Ingredients

- 30.00 g Cheese (Feta)
- 90.00 g Chicken Breast (chopped into large strips)
- 60.00 ml Cream
- 1.00 clove Garlic (crushed)
- 2.00 tsp Olive Oil
- 20.00 g Onions (chopped)
- 60.00 g Spinach (chopped)

Instructions

1. In a pan, cook chicken in olive oil until cooked through. Remove from pan and keep warm.
2. Cook onion and garlic. Add 20 ml of water and simmer.
3. Add cream and feta cheese. Simmer for 5 minutes or until sauce thickens.
4. Stir in spinach until it wilts.
5. Serve sauce on top of chicken.