

Tuscan Chicken-Spinach Spread

Submitted by: Lisa Huff, Clive, IA



12 to 16 Servings

- 4 cups **Pilgrim's Pride** cooked chicken
- 1 tablespoon butter
- 1 cup chopped crimini or button mushrooms
- $\frac{2}{3}$ cup white wine (chicken broth may be substituted)
- $\frac{2}{3}$ cup chicken broth
- $\frac{1}{4}$ teaspoon each salt and freshly ground black pepper
- 2 teaspoons Italian seasoning
- 2 containers (8 ounces each) roasted garlic-flavored cream cheese*
- 1 package (10 ounces) frozen chopped spinach, thawed, well-drained
- 2 cups (8 ounces) shredded Italian blend cheese, divided
- $\frac{1}{2}$ cup grated Parmesan cheese
- Crackers or crostini for serving

Preheat oven to 350°F. Shred or finely chop cooked chicken; set aside.

Melt butter in large skillet and add mushrooms. Sauté over medium-high heat until just cooked, about 3 to 4 minutes. Add wine, broth, and seasonings. Continue to cook and stir until slightly reduced, about 5 minutes. Add cream cheese and stir until melted and thoroughly blended in. Add chicken, spinach and 1 cup of the Italian cheese; stir until blended. Pour chicken mixture into 9x9-inch baking dish. Sprinkle remaining 1 cup Italian cheese and then Parmesan evenly over top. Bake in preheated oven 25 to 30 minutes until hot and slightly browned. Serve hot with crackers or crostini.

*Note: If roasted garlic-flavored cream cheese is unavailable, substitute chive and onion-flavored cream cheese or add 1 teaspoon roasted garlic per 8 ounces plain cream cheese.