



Chicken and Spinach Alfredo



This recipe calls for:

Prep time

10 Minutes

Cook time

30 Minutes

Servings

4

Ingredients

- 4 1 3/4 pounds Chicken Breasts or Bone-in-Chicken with skin-on
- 1 tsp Dried Oregano
- 1 tbsp Olive Oil
- 8 Small Potatoes
- 1 bunch Spinach
- 1 Jar RAGÚ® Classic Alfredo Sauce

Instructions

1. Sprinkle both sides of chicken with oregano, and season with salt and pepper, if desired. Heat Olive Oil in a large (12-inch) skillet over medium heat. Add chicken to pan, skin side down; cook until skin is browned and crisp, about 8 minutes. Turn chicken over, and increase heat to medium-high; cook until chicken reaches 165°F, 8 to 10 minutes. Remove chicken from pan.
2. Meanwhile, place potatoes in a microwave-safe bowl. Cover with plastic wrap; pierce once to vent.

Microwave on HIGH for 5 minutes. Uncover and cool potatoes slightly; cut potatoes in half. When chicken is removed from pan, arrange potatoes in drippings, cut side down. Cook until browned, 1 to 2 minutes per side.

3. Add spinach to pan with potatoes, cook until wilted, stirring frequently about 2 minutes. Stir in 1 jar of Ragu® Classic Alfredo sauce and bring to a simmer. Put chicken into pan and simmer until warm (about 2 minutes)