

## Florentine Chicken

- 1 – 10 ounce package chopped spinach
  - 2 tablespoons butter
  - 3 tablespoons flour
  - ½ teaspoon salt
  - 1 ½ cups milk
  - ¼ cup parmesan cheese
  - ½ cup light cream (may use pet milk)
  - 2 cups diced cooked chicken
  - 1/3 cup buttered bread crumbs
- } White Sauce

Cook spinach and drain. Place in 1 ½ quart casserole. Make white sauce. Add cheese and cream. Cook till cheese is melted. Add chicken. Pour mixture over spinach. 350° for 20 minutes. 4 servings.