

Main

Creamy Chicken and Spinach with Manchego Cheese



Ready in **35 minutes**

Serves **6-8**

Ingredients

- 1.5 lbs boneless skinless chicken thighs
- 1 Tbsp oregano
- ½ Tbsp garlic salt
- 1 cup of water
- ½ chopped sweet onion
- ¼ chopped celery
- ½ lb Cellentani pasta
- 8 cups of baby spinach
- 4 large cloves of garlic, minced
- Zest and juice of 1 large lemon
- 4 cups of grated Manchego cheese
- ½ cup olive oil
- Salt and pepper to taste

Preparation

1. Season chicken with oregano and garlic salt on both sides.
2. In a large pan, add 1 cup of water and chicken. Poach the chicken for 10 minutes.
3. Add onion and celery to the pan. Cook until tender, about 8 minutes.
4. Cut up chicken into bite size pieces using kitchen scissors. Put the pan aside.
5. Cook pasta as directed. Save ½ cup of pasta water and set aside.

6. In a large bowl, add 8 cups of baby spinach.
7. Add garlic, lemon juice, cheese, and oil. Mix well.
8. Heat the pan with chicken on medium heat. Add all of the spinach mixture to the pan.
9. Simmer until the spinach cooks down.
10. Add pasta. Stir well, and simmer for 2-3 minutes.
11. Add a portion of the pasta water if needed.
12. Taste, add any salt or pepper if desired.

Tips

I usually add $\frac{1}{4}$ cup of pasta water as the pasta will absorb it as it cools. It will keep the pasta moist.

Spiritual Message from this recipe

I wanted to make soup using similar ingredients, but I didn't have the gnocchi it called for. I decided to tweak the recipe into a pasta dish instead and was very pleased with the way it turned out. Sometimes in life we don't have everything we think we need. There is always a way to improvise. My grandma taught me that., We tap into our creative side when we try something new and are often happily surprised with the result.