



Total Time  
**25 MIN.**

Serving Size  
**1 CHICKEN BREAST WITH SAUCE**

Difficulty  
**EASY**

Yields  
**24**

This Italian-inspired skillet dish of tender chicken breast sautéed in a brightly flavoured lemon sauce features Campbell's® Condensed Cream of Mushroom soup with fresh baby spinach.

**INGREDIENTS**

	<b>WEIGHT</b>	<b>MEASURE</b>
Lemon juice	1 1/2 cups	375 mL
Lemon zest	2 tbsp	30 mL
Olive oil	1/3 cup	80 mL
Chicken breast, boneless, skinless	4 1/2 lbs	2 kg
Garlic, minced	1/2 oz	15 g
<b>Campbell's Artisan Chicken Stock</b> , prepared	3 cups	750 mL
<b>Campbell's Cream of Mushroom</b> soup	48 oz	1 .36 L
Spinach, baby, fresh	6 qts	6 L

**INSTRUCTIONS**

1. If using fresh lemon juice and zest, prepare from fresh lemons.
2. Heat oil in a skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides and cooked thoroughly.
3. Remove the chicken from the skillet and place in serving pans.  
CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.  
CCP: hold hot at 140°F (60°C) or higher for service.
4. Whisk the garlic, stock, lemon juice, lemon zest and soup together in the skillet. Add the spinach and cook and stir until the spinach is wilted.
5. Spoon the cooked garlic/stock/lemon mixture evenly over the chicken in the pans.  
  
CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.  
CCP: Hold hot at 140°F (60°C) or higher for service.



**Tip**

**Serving Suggestion:** Serve over hot cooked brown rice or whole grain pasta (not included in this recipe's nutrient analysis)