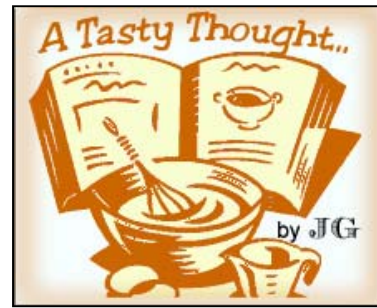


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD



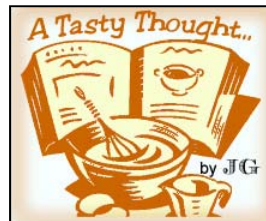
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Chicken Florentine a la Slow Cooker

My handy West Bend Slow Cooker is similar to a Crock Pot. Do you use one? Whenever I use mine, dinner is always easy to prepare and tastes delicious. Two evenings ago **Chicken Florentine a la Slow Cooker** bubbled in the cooking pot and emitted inviting aromas while this delicious dinner was cooking. The preparation took very little time!

Ingredients

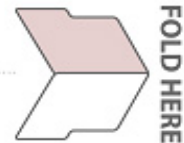
- (2) Baking Potatoes
- (1) 10 oz. pkg. frozen Spinach - defrosted
- 1½ lbs. Chicken Tenders
- (1) Can Cream of Mushroom (Healthy Request) Soup
- Oregano, Basil, Garlic Powder, Parsley,
- Chopped Onion & Bay Leaves



Method

1. Wash & Cut (2) Baking Potatoes with skins into 1" chunks.
2. Place into Slow Cooker's cooking pot that has been lightly sprayed with PAM.
3. Defrost (1) 10 oz. pkg. frozen Spinach and spread on top of Potato chunks.
4. Rinse and then place about 1½ lbs. Chicken Tenders on top.
5. Sprinkle about ¼ tsp. Oregano, ¼ tsp. Basil, ¼ tsp. Garlic Powder, 1 tsp. Parsley & 1 tsp. Chopped Onion on top.
6. Add (2) Bay Leaves.
7. Mix 1/3 Cup Water with (1) Can Cream of Mushroom (Healthy Request) Soup. Spread evenly over top.
8. Place the lid on top of the cooking pot and set the temperature.
9. Cook on #5 (High) – 1 Hour. Then reduce to #3 for 2 Hours.

Enjoy!!!
JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>