

Phyllo Chicken Florentine

INGREDIENTS

Makes: 15 appetizers

1/2 cup small diced chicken breasts
Dash of salt and pepper
2 teaspoons olive oil, divided
2 teaspoons all purpose flour
2 teaspoons white wine
1/2 cup milk
1/4 cup chopped fresh spinach

4 teaspoons shredded
Parmesan cheese, for garnish
1 tablespoon small diced
roasted red pepper
1 package (15 count)
Athens® Mini Phyllo Shells



Recipe courtesy of Athens

DIRECTIONS

1. Season the chicken with salt and pepper. In a small skillet, heat oil and saute chicken for 5-7 minutes until fully cooked.
2. Stir in flour, cook for 2 minutes, stirring constantly. Add the wine and cook for 1 minute. Add the milk, stirring constantly.
3. Cook for 2-3 minutes until thick and creamy. Add spinach and pepper, cook for an additional 1-2 minutes.
4. Spoon 1 rounded teaspoon of filling into each phyllo shell.
5. Garnish with 1/4 teaspoon of parmesan cheese. Serve warm.

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