



## Chicken Florentine

Chicken Florentine with Spinach, Artichoke Hearts & Sun Dried Tomato

*Makes 2 servings*

4-5pc Ravioli per person (43350)  
½ Onion  
2 Cloves Garlic  
¾ Cup Artichoke Hearts  
½ Cup Sundried Tomato, jar in oil  
2 TBL Capers  
1 TBL Butter  
½ Lemon, juiced  
3 TBL Olive Oil  
½ Cup Pea sprouts  
1C Spinach, fresh  
½ TSP Crushed Red Pepper  
Salt & Pepper



1. Prepare ingredients. Slice onion into ½" julienne strips. Slice sun dried tomato into strips. Roughly chop garlic. Cut artichoke hearts into quarters.
2. Melt butter in saucepan over medium heat. Add sliced onion and garlic, cook until fragrant and onions start to get translucent.
3. Add in artichoke hearts, sundried tomatoes, spinach, capers, & olive oil. Heat thoroughly until spinach is wilted 3-5 minutes
4. Separately cook the Ravioli. Bring 4 quarts of water to a rolling boil, add Ravioli and cook until internal temperature reaches 165° F or approx. 5 ½ -6 minutes.
5. Add lemon juice, crushed red pepper, salt & pepper.
6. Lightly fold in ravioli to coat in the sauce.
7. Plate and top with pea shoots, serve.



\*\*\*Chef's Notes\*\*\*

- Top with arugula or other greens in place of pea sprouts
- You can plate ravioli on plate first and then top with the artichoke mix in the end. Sometimes larger size ravioli are more delicate and can be damaged when trying to fold in with sauté pan.
- Other types of beans work great too, kidney beans or black beans if you don't have white.