

Foster's Body & Paint

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Creamy Chicken Florentine

Ingredients:

- 1 can (10 $\frac{3}{4}$ oz) CAMPBELL'S Condensed Cream of Chicken Soup
- 1 $\frac{1}{2}$ cups water
- 1/2 of a 20 oz bag frozen cut leaf spinach, thawed and well drained (about 3 $\frac{1}{2}$ cups)
- 1 can (about 14 oz) Italian style diced tomatoes
- 1 lb skinless, boneless chicken breast, cut into 1 inch cubes
- 2 $\frac{1}{2}$ cups uncooked penne pasta
- 1/2 cup shredded mozzarella cheese

Prep Time: 15 minutes
Bake Time: 40 minutes
Total Time: 1 hour

Preparations:

- 1) Heat the oven to 375 degrees. Stir the soup, water, spinach, tomatoes and chicken in a 3 quart shallow baking dish. Cover the baking dish.
- 2) Bake for 20 minutes. Cook the pasta according to the package directions and drain well in a colander. Uncover the baking dish and stir in the pasta.
- 3) Bake for 20 minutes or until the pasta mixture is hot and bubbly. Sprinkle with the cheese. Let stand for 5 minutes or until the cheese is melted.



Makes 4 servings

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