

CHIPOTLE CHICKEN WITH CREAMY SPINACH

<http://andreasrecipes.com/2010/04/29/chipotle-chicken-with-creamy-spinach/>

Adapted from *Rick Bayless's Mexican Kitchen*, by Rick Bayless with Deann Groen Bayless and JeanMarie Brownson.

Serves 4.

EQUIPMENT

small bowl

large glass dish with lid (or plastic wrap)

9×13 (or similar size) broiler-proof baking dish

4 warm dinner plates (*So the chicken doesn't get cold while you cook the spinach and sauce.*)

3 to 4-quart saucepan

INGREDIENTS

2 to 3 canned chipotle chiles en adobo, finely chopped

1-1/4 cups (300 ml) Crema Mexicana or heavy cream or crème fraiche

4 medium-large boneless, skinless chicken breast halves, trimmed of fat

1/4 cup (60 ml) chicken broth

6 cups (about 10 ounces/284 g) stemmed spinach, rinsed and patted dry

1/2 teaspoon salt

PREPARATION

1. In the small bowl, stir together the chopped chipotles and Crema Mexican. Smear all over the chicken breasts, then cover and refrigerate for several hours.
2. Turn on the broiler and let it get very hot. Lay the chicken breasts in the baking dish, then place about 6 inches under the broiler and cook until good and brown, about 4 to 5 minutes. Turn the chicken over and drizzle the rest of the cream around them, not on top. Set the pan back under the broiler and cook until the chicken is deep golden and no longer feels squishy when pressed, about 4 to 5 minutes. Turn off the oven. Don't forget.
3. Place one chicken breast on each warm plate and keep them warm in the oven while preparing the spinach and sauce. They will only be in the oven for a few minutes, so don't panic.
4. Scrape the broiled cream mixture into the saucepan and add the broth and spinach. Bring to a boil over high heat and stir nearly constantly until the spinach wilts and the cream reduces, about 3 minutes. Taste and season with a little salt.

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5. Divide the spinach among the 4 plates and spoon the sauce around the chicken and spinach. Serve immediately.