

Ranchero Cream Garden Chicken

Original • Shared by Steve Janowicz

Ingredients

- 2 chicken breasts
- Watkins Chicken Seasoning (to taste)
- Ranch seasoning (for chicken, to taste)
- Olive oil (for pan frying)
- 2 small onions, diced
- 1/2 carton of mushrooms (cut up medium)
- 2 tablespoons garlic, minced
- 1 quart chicken stock
- 1/4 cup Pecorino Romano grated cheese
- 1/2 cup all-purpose flour
- 1/2 bag fresh spinach
- 1/2 bottle Olive Garden Garlic Sauce
- 2 cans diced tomatoes (undrained)
- 1 pint heavy cream
- 1/2 cup ranch seasoning powder
- Egg noodles (for serving)



Instructions

1. Season chicken breasts with Watkins Chicken Seasoning and ranch seasoning.
2. Heat olive oil in a large skillet over medium heat. Pan fry chicken for 5 minutes per side until golden and cooked through. Remove and set aside.
3. In the separate skillet, sauté diced onions and mushrooms until softened.
4. Add minced garlic and cook until fragrant.
5. Pour in chicken stock and whisk in flour until smooth.
6. Add spinach and cook for about 5 minutes until wilted.
7. Stir in Olive Garden Garlic Sauce, diced tomatoes, heavy cream, a healthy sprinkle of Pecorino Romano cheese and ranch seasoning powder. Mix well.
8. Return chicken to the skillet. Simmer over medium heat for 25 minutes.
9. Remove lid and cook uncovered for the final 10 minutes to slightly thicken the sauce.
10. Meanwhile, cook egg noodles according to package directions.

11. 11. Serve chicken over egg noodles and spoon generous sauce on top.

Notes

A rich, creamy ranch-garlic tomato sauce loaded with spinach, mushrooms and onions. Originally made with chicken, but equally delicious with shrimp, pork, beef, or fish. Serve over egg noodles or pasta.