

Chicken Thighs With Shallots & Spinach

Prep: 15 Minutes Cook: 30 Minutes

Ingredients

6 Boneless, Skinless Chick Thighs

½ Tsp Salt

½ Tsp Pepper

1 Tsp Olive Oil

70 ml White Wine

280 Grams Spinach

4 Shallots, thinly chopped

60 ml Sour Cream

Directions

1. Sprinkle the chicken with the salt and pepper.
2. In a large pan, heat the olive oil over a medium heat and the chicken. Cook until cooked through and golden brown.
3. Once cooked, remove from the pan and set aside.
4. In the same pan, add the shallots and cook until tender. Add the wine to the pan and bring to a boil. Cooking until the wine is reduced by half.
5. Add the spinach and stir just until spinach is wilted.
6. Finally, stir in sour cream; and re-add the chicken. Cook until warmed through and serve!