



Florentine Chicken

Ingredients:

Boneless chicken

500 gr.

Onion

½

Bacon in cubes

150 gr.

Spinach

1 bunch

Boneless Black olives

100 gr.

Chopped parsley

2 tablespoons

Salt and pepper

to taste

Optional: Olive oil

3 tablespoons

Procedure:

Dice the chicken into 1 ½ cm cubes and add salt and pepper. Dice the onion into ½ cm cubes. Cut the

olives into slices. Cut each spinach leaf in 4 parts. Place the Chicken, the onion, the spinach, the bacon in the MicroCheff Pot, add salt and pepper and mix well. Put the lid on and microwave for 5 minutes on high.

After that uncover the Pot taking care of not getting burnt with the vapor, strain the water, add the olives, mix everything and microwave with the lid on for another 1 on high. Finally spill the olive oil (optional) and the parsley.

