

Creamy Chicken and Spinach Casserole—adapted from Everyday Food

- 2 cups torn bread
- 1 Tablespoon olive oil
- Salt, for seasoning
- 1 medium onion, finely chopped,
- 1 garlic clove, minced
- 2 boneless, skinless chicken breasts, cubed
- 4 cups packed flat-leaf spinach
- ¼ cup white wine
- 2 Tablespoons flour
- 1 ½ cups half-and-half
- Pinch of nutmeg

Heat oven to 450°F.

Put the bread cubes (I use a rustic baguette) in a large bowl, drizzle olive oil over, and toss to coat. Season with salt.

In a large skillet, add a little olive oil and the spinach leaves. Stir them around allowing them to wilt. Transfer to a colander and allow to cool. When cool, squeeze out excess water with your hands, and coarsely chop.

Wipe out the skillet, then heat it again over medium high heat, heat some olive oil. Add onions and garlic and cook till onion is soft, about 8 minutes. Add the cubed chicken and cook, stirring occasionally until no longer pink, 8-10 minutes. Season with salt and pepper.

Add the white wine to the skillet and cook until almost evaporated, about 5 minutes. Add the flour and cook, stirring, 30 seconds. Gradually whisk in the half-in-half, then add the nutmeg. Mix in the chopped spinach and put the whole mixture in a baking dish.

Put the torn bread cubes on top and bake until the bread is brown and the mixture is bubbling, 10-15 minutes.

You can make it ahead and refrigerate it ... just put the bread cubes on just before baking.