

Creamy Lemon Pepper Chicken with Spinach

1 cup Oven Krisp Lemon & Cracked Pepper Corn Chicken Mix
4 Skinned, Boned Chicken Breasts
1 (10 oz.) package washed Fresh Spinach
½ teaspoon Lemon Pepper
2 tablespoons Lemon Juice
8 oz. Light Soft Cream Cheese
1 tablespoon Water

Preheat oven to 350°

Rinse chicken and roll in Oven Krisp Lemon Cracked Pepper Corn Chicken Mix. Place chicken on greased cookie sheet and bake at 350° for 30 minutes. Check to make sure that chicken is done (not pink). Cook spinach in water until it just begins to wilt (bring water to a boil and cover and simmer for about five minutes). Drain and place spinach on a platter. Sprinkle with lemon pepper. Arrange chicken on top of spinach and drizzle with 1 tablespoon lemon juice. Combine cream cheese, 1 tablespoon lemon juice and water in a small sauce pan. Stir well with wire whisk. Place over low heat and cook for 5 minutes or until cheese melts and mixture is smooth stirring constantly. Spoon over chicken and serve.