

SWIMMING RAMA

PAGE 45 • BEST BY:

Directions Completely thaw in refrigerator. In a large skillet over medium heat, bring chicken and sauce to a simmer over medium heat and cook until heated through. Do not boil. To serve, place a handful of fresh spinach leaves on each plate. Top with a generous serving of chicken and sauce. Pass hot steamed rice at the table.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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