

# CAULIFLOWER, SPINACH AND CHICKEN GRATIN

Yield: 6 servings



**TOTAL TIME:** 1 hour and 20 minutes

## INGREDIENTS

- 1 rotisserie chicken, meat diced (3–4 cups)
- 1 head cauliflower, broken into small florets (or 2 lbs cauliflower florets)
- 1 pkg (10 oz) fresh spinach, large stems removed, rinsed
- Salt and pepper to taste
- 1 cup seasoned bread crumbs, divided
- 1 container (13 oz) light alfredo sauce
- ½ cup part-skim shredded mozzarella cheese
- 1 tbsp Wegmans Basting Oil
- 1 tbsp extra-virgin olive oil

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## PREPARATION

Preheat oven to 350 degrees.

1. Add chicken and reserved juices, cauliflower and spinach to extra-large mixing bowl; season with salt and pepper. Add ½ cup bread crumbs, alfredo sauce, and mozzarella; mix well. Set aside.
2. Make topping: Combine remaining ½ cup of bread crumbs and basting oil in small bowl. Set aside.
3. Grease 13 x 9-inch baking dish with olive oil; add chicken-vegetable mixture.
4. Bake, uncovered, 40 minutes, stirring halfway through cooking time. Remove from oven; sprinkle with topping. Return to oven; bake 15 minutes, until topping is light golden brown.

## NUTRITION

**Per serving:** Calories: 400; Fat: 16 g (7 g Saturated fat); Cholesterol: 90 mg; Carbohydrates: 33 g; Fiber: 5 g; Protein: 32 g; Sodium: 40 mg

## APPROXIMATE PRICE: \$17.65 (\$2.94 PER SERVING)

Price estimated comes from [www.wegmans.com](http://www.wegmans.com) and does not include common on-hand ingredients, such as salt and pepper. Prices may be varied due to regional area and seasonal produce.

Recipe courtesy of Wegmans