

# Savory Chicken and Spinach Bread Pudding

Servings: 8

## INGREDIENTS

- 1 lb baby spinach
- 1 lb Chef's Line<sup>™</sup> traditional buns
- 1 1⁄2 lb Metro Deli™ all natural oven roasted chicken breast
  - 2 oz Monarch® garlic sauce
  - 1 qt heavy whipping cream
  - 16 oz tarragon cream sauce
  - 1 c grated Parmesan cheese
- .13 lb butter
- 4 ea eggs
- $1/_2$  t fresh tarragon

#### PREPARATION

Saute spinach in butter with tarragon and garlic sauce. Mix cream, cheese and eggs.

Mix all ingredients together and pour into greased 400  $\frac{1}{2}$  size steam table pan.

Cover with foil and bake at 300°F for 45 min. Uncover and bake until browned portion and top with 2 oz sauce per portion.



# Tarragon Cream Sauce INGREDIENTS

- 3⁄4 qt heavy whipping cream
- 2 oz Monarch garlic sauce
- 3 t fresh tarragon

### PREPARATION

Chop tarragon and add to cream, reduce.



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