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Herb Crusted Chicken with Pan Croutons, Kale, and Spinach

**INGREDIENTS:**
- 1 pound boneless, skinless chicken breast tenders
- 8 cloves garlic, finely chopped
- 2 Tablespoons fresh rosemary leaves
- 2 1/2 Tablespoons extra virgin olive oil
- 2 lemons (1 teaspoon lemon zest, then cut into quarters)
- 4 slices whole grain bread, cut into 1-inch cubes
- 5 ounces fresh baby kale and spinach mix
- 1/2 teaspoon black pepper

*Makes 4 servings.*
Directions:

1. Wash rosemary, lemons, and greens before cutting. Heat oven to 450°F.
2. Toss the chicken tenders with 1 Tablespoon of oil, rosemary, lemon zest, 4 chopped garlic cloves, the lemon quarters, and pepper. Evenly distribute on a large rimmed baking sheet.
3. Roast until an instant read thermometer inserted into the chicken registers 165°F, about 20 minutes. Transfer chicken and lemons to serving dish and set the baking sheet aside.
4. In a bowl, combine the cubed bread with 1 Tablespoon olive oil, 2 cloves of chopped garlic, and the juice of 2 of the roasted lemons. Mix to evenly coat. Place cubes on the reserved baking sheet and toast until golden brown, about 5 minutes. Remove from oven and set aside.
5. In the same bowl as above, combine the kale and spinach with 2 chopped garlic cloves and 1/2 Tablespoon of olive oil. Place on the baking sheet and bake until slightly wilted, about 3 minutes. Toss with croutons.
6. Serve the chicken with the kale and crouton mixture, adding one roasted lemon wedge to each plate for squeezing onto the chicken.

ALWAYS WASH HANDS BEFORE PREPARING FOOD!