

6 cups (~3 lb) chopped chicken breast	1/2 tsp. garlic powder
2 package frozen spinach	1 tsp. black pepper
1 cup sour cream	1 1/2 cup Parmesan cheese
1 cup mayonnaise	1/2 cup mozzarella cheese

1. Defrost, and squeeze water out of spinach
2. Preheat oven to 350°F. Lightly coat a ½ size steam table pan with nonstick cooking spray.
3. Combine chicken and spinach in prepared dish. In bowl, whisk together remaining ingredients.
4. Add about 1/2 of cheese mixture to pan with chicken and spinach; mix well and spread evenly in pan. Top with remaining cheese mixture.
5. Bake in center of oven, uncovered, for 40 minutes, or until top is nicely browned.

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