

A "Lavish Grace" Recipe **Creamy Chicken & Spinach Cups**

Ingredients:

2 Boneless, Skinless Chicken Breasts, diced
2 – 8 oz tubs onion and chive cream cheese
1 package frozen spinach, thawed
1 cup shredded Monterey Jack Cheese
1 package phyllo cups, puff pastry cups, or puff pastry dough

Sauté chicken in olive oil. Sprinkle salt and pepper on chicken. Mix chicken into cream cheese. Thoroughly squeeze water out of thawed spinach. Add spinach and ½ cup shredded cheese to the cream cheese mixture. Mix well. Add filling to phyllo cups, then top with remaining cheese. Bake at 350 degrees for 25 to 30 minutes.

Thank you to Cindy Austin Head for sharing this yummy recipe with us!

Time to say Grace!



But he said to me, "My grace is sufficient for you, for my power is made perfect in weakness." Therefore I will boast all the more gladly about my weaknesses, so that Christ's power may rest on me. That is why, for Christ's sake, I delight in weaknesses, in insults, in hardships, in persecutions, in difficulties. For when I am weak, then I am strong. 2 Cor 12:9-10

Heavenly Father, thank you for your power and grace. Thank you that when I am weak, you show yourself strong and sufficient. May You work in my trials and struggles to bring glory to Yourself!

Want to know more about the lavish grace of God? Check out Kathy Howard's newest Bible study, "Lavish Grace: Poured Out, Poured Through, and Overflowing." This 9-week study of Paul's experiences with and teachings about grace will help you embrace the abundant, grace-filled life God offers. Find out more at <http://www.kathyhoward.org/books/lavish-grace-poured-out-poured-through-and-overflowing/>

