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Chicken in red cream sauce

Ingredients

Chicken strips
Olive Oil
Garlic, minced
1 small tomato 'Pomi'
Creme fraiche
Salt
Pepper
Spinach

Preparation

1 Brown off chicken strips in a little olive oil, saute some minced garlic towards the end, add 1 small tomato 'Pomi' tetrapack, cook through, add a little stock, add a med tub of (I use half fat) creme fraiche cook through and add salt and pepper to taste, last 5 mins I stir in 6 blobs of the frozen chopped spinach and mix well - I like it with brown basmati rice.