

CREAMY TUSCAN CHICKEN

Preparation: **5** minutes | Cooking: **40** minutes | Servings: **4**

INGREDIENTS

4 boneless, skinless chicken breasts
3 cloves garlic, minced
3 cups baby spinach
1 1/2 cup cherry tomatoes, halved
1/2 cup heavy cream
1/4 cup grated parmesan
3 tablespoons butter
1 tablespoon olive oil
1 teaspoon dried oregano
Salt and pepper
Lemon wedges for serving



INSTRUCTIONS

In a skillet over medium heat, heat oil. Add chicken and season with salt, pepper and oregano. Cook until golden and no longer pink, 8 minutes per side. Remove from skillet and set aside. In the same skillet over medium heat, melt butter. Stir in garlic, and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst; then, add spinach and cook until spinach is beginning to wilt. Stir in heavy cream and parmesan, and bring mixture to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes. Return chicken to skillet and cook until heated through, 5 to 7 minutes. Serve with lemon wedges and enjoy!