

CREAMY TUSCAN CHICKEN

Preparation: **10** minutes | Cooking: **30** minutes | Servings: **4**

INGREDIENTS

4 boneless, skinless chicken breasts
3 cloves garlic, minced
3 cups baby spinach
1 1/2 cups cherry tomatoes, halved
1/2 cup heavy cream
1/4 cup freshly grated parmesan
1 tablespoon extra virgin olive oil
1 teaspoon dried oregano
3 tablespoons butter
Kosher salt

Freshly ground black pepper
Lemon wedges (optional)



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 begin to burst then add spinach and cook until spinach begins 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.