

Creamy Tuscan Garlic Chicken

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Servings: Serves: 4-6

Ingredients

- 1½ pounds boneless skinless chicken breasts, thinly sliced
- 2 Tablespoons olive oil
- 1 cup heavy cream
- ½ cup chicken broth
- 1 teaspoon garlic powder
- 1 teaspoon italian seasoning
- ½ cup parmesan cheese
- 1 cup spinach, chopped
- ½ cup sun dried tomatoes



Steps

1. In a large skillet add olive oil and cook the chicken on medium high heat for 3-5 minutes on each side or until brown on each side and cooked until no longer pink in center. Remove chicken and set aside on a plate.
2. Add the heavy cream, chicken broth, garlic powder, italian seasoning, and parmesan cheese. Whisk over medium high heat until it starts to thicken. Add the spinach and sundried tomatoes and let it simmer until the spinach starts to wilt. Add the chicken back to the pan and serve over pasta if desired.

Notes

- If you are serving over pasta and like it saucy, definitely double the sauce.