

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's TUSCAN CHICKEN PASTA

Creamy ♥ Flavorful ♥ Family Favorite!

A rich and creamy pasta dish with tender chicken, sun-dried tomatoes, fresh spinach, and Parmesan cheese. Simple to make and absolutely delicious!

PREP TIME	COOK TIME	SERVINGS
10 MIN	20 MIN	4–6

INGREDIENTS

- 12 oz penne (or fettuccine)
- 2 boneless, skinless chicken breasts, sliced into strips
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1/2 cup sun-dried tomatoes, chopped
- 3 cups fresh spinach
- 1 cup heavy cream
- 3/4 cup chicken broth
- 1 cup grated Parmesan cheese
- 1/2 tsp salt (or to taste)
- 1/2 tsp black pepper (or to taste)
- 1/2 tsp Italian seasoning
- Optional: red pepper flakes



INSTRUCTIONS

1. Cook pasta according to package directions until al dente. Drain and set aside, reserving 1/2 cup pasta water.
2. Season chicken with salt, pepper, and Italian seasoning.
3. Heat olive oil in a large skillet over medium-high heat. Add chicken and cook until golden and cooked through (about 5–7 minutes). Remove from skillet and set aside.
4. In the same skillet, add garlic and cook for 30–60 seconds until fragrant.
5. Add sun-dried tomatoes and cook for 1 minute.
6. Pour in chicken broth and heavy cream. Stir and bring to a gentle simmer.
7. Stir in Parmesan cheese until melted and creamy.
8. Add spinach and cook until wilted.
9. Return chicken to the skillet, add the cooked pasta, and toss to coat. Add a splash of reserved pasta water if needed.
10. Taste and adjust seasoning. Sprinkle with red pepper flakes if desired.
11. Serve hot with extra Parmesan on top. Enjoy!

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