

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CREAMY TUSCAN CHICKEN

Rich, Creamy & Full of Flavor!

Tender chicken breasts in a luscious garlic parmesan cream sauce with sun-dried tomatoes, spinach, and a hint of Italian flavor — a family favorite!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	25 MIN	35 MIN	4–6

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1 cup cherry tomatoes, halved
- 1/2 cup sun-dried tomatoes, chopped (in oil, drained)
- 2 cups fresh spinach
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/2 cup chicken broth
- 1 tsp Italian seasoning
- Salt & black pepper, to taste



INSTRUCTIONS

1. **Season the Chicken:** Pat chicken breasts dry and season with salt, pepper, and a little Italian seasoning.
2. **Sear the Chicken:** Heat olive oil in a large skillet over medium-high heat. Cook chicken 4–5 minutes per side until golden brown. Remove and set aside.
3. **Sauté the Aromatics:** In the same skillet, add garlic and cook for 30 seconds until fragrant. Add cherry tomatoes and sun-dried tomatoes. Cook 2–3 minutes until tomatoes soften.
4. **Make the Sauce:** Pour in chicken broth and heavy cream. Stir in remaining Italian seasoning and Parmesan cheese. Simmer 3–5 minutes until slightly thickened.
5. **Add Chicken & Spinach:** Return chicken to the skillet. Add spinach and simmer 5–7 minutes, until chicken is cooked through (165°F) and spinach is wilted.
6. **Serve:** Spoon the creamy sauce over the chicken. Garnish with extra Parmesan and serve hot!

BUBBIE'S TIPS

- Use sun-dried tomatoes in oil for the best flavor.
- Don't overcook the chicken — keep it tender and juicy.
- Fresh spinach adds color and nutrition.
- Add a squeeze of lemon juice at the end for a bright finish.
- This sauce is amazing over pasta, rice, or gnocchi.

SERVING IDEAS

- Serve over pasta or gnocchi.
- Enjoy with crusty bread to soak up the sauce.
- Pair with a simple green salad or roasted vegetables.
- Make it a complete meal with garlic bread and a garden salad.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITES

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