

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHICKEN FLORENTINE

Creamy, Flavorful & Delicious!

Tender chicken in a rich, creamy garlic sauce with fresh spinach and Parmesan — a classic, comforting favorite!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 MIN	20 MIN	30 MIN	4

♥ INGREDIENTS ♥

CHICKEN

- 4 boneless, skinless chicken breasts
- Salt and black pepper, to taste
- 1 tbsp olive oil
- 1 tbsp butter

SAUCE

- 3 cloves garlic, minced
- 1 cup (240 ml) heavy cream
- 1 cup (100 g) freshly grated Parmesan cheese
- ½ cup chicken broth
- 1 tsp Italian seasoning

VEGETABLES

- 4 cups fresh spinach (about 6 oz)



♥ INSTRUCTIONS ♥

1. Season the chicken with salt and pepper.
2. Heat olive oil and butter in a large skillet over medium-high heat.
3. Add chicken and cook 4–5 minutes per side until golden and cooked through. Remove from skillet and set aside.
4. In the same skillet, add garlic and sauté for 30 seconds until fragrant.
5. Add chicken broth and heavy cream. Stir and bring to a gentle simmer.
6. Stir in Parmesan cheese and Italian seasoning until the sauce is smooth.
7. Add spinach and cook until wilted, about 2 minutes.
8. Return the chicken to the skillet and spoon sauce over the top. Simmer 2–3 minutes to warm through.
9. Serve hot and enjoy!

♥ BUBBIE'S TIPS ♥

- Use thin chicken cutlets for quicker cooking.
- Freshly grated Parmesan makes the best flavor!
- Don't boil the cream — keep it at a gentle simmer.
- Add a pinch of nutmeg for extra richness!
- Keep it simple — quality ingredients create the best flavor!

SERVING IDEAS

- Serve over pasta, rice or creamy mashed potatoes.
- Pair with a simple green salad.
- Add a side of roasted vegetables or garlic bread.

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

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