

TUSCAN GARLIC CHICKEN WITH SPINACH & SUNDRIED TOMATOES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

1 ½ 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 chopped Fresh spinach
½ cup Chopped sun dried tomatoes

Directions:

- 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
- 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