

# CREAMY TUSCAN CHICKEN



## INGREDIENTS

1 tbsp. extra-virgin olive oil  
4 boneless skinless chicken breasts  
Kosher salt  
Freshly ground black pepper  
1 tsp. dried oregano  
3 tbsp. butter  
3 cloves garlic, minced

1 1/2 c. cherry tomatoes, halved  
3 c. baby spinach  
1/2 c. heavy cream  
1/4 c. freshly grated Parmesan  
Lemon wedges, for serving

## DIRECTIONS

- In a skillet over medium heat, heat oil. Add chicken and season with salt, pepper, and oregano. Cook until golden and no longer pink, 8 minutes per side. Remove from the skillet and set aside.
- In the same skillet over medium heat, melt butter. Stir in garlic and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst then add spinach and cook until spinach is beginning to wilt.
- Stir in heavy cream and parmesan and bring mixture to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes. Return chicken to skillet and cook until heated through, 5 to 7 minutes.
- Serve with lemon wedges.