



Bubbie's

RECIPE OF THE WEEK

Old Recipes. Brighter Days.

*A little
love in
every bite.*



Good
Food
Happy
People



Creamy Tuscan Chicken

COMFORT FOOD WITH A TOUCH OF ITALY

Ingredients

4 boneless, skinless chicken breasts
(about 1 1/2 lbs)
1 tsp salt
1/2 tsp black pepper
1 tsp garlic powder
1 tsp Italian seasoning
2 tbsp olive oil
3 cloves garlic, minced
1 cup chicken broth
1 cup heavy cream (or half & half)
1/2 cup grated Parmesan cheese
1 cup cherry tomatoes, halved
2 cups fresh spinach
1/2 cup sun-dried tomatoes,
chopped (in oil, drained)
Fresh basil, for garnish
(Parmigiano garnish optional)

Directions

1. **Season the Chicken:** Pat chicken breasts dry and season with salt, pepper, garlic powder, and Italian seasoning.
2. **Sear the Chicken:** In a large skillet, heat olive oil over medium heat. Sear chicken for 4–5 minutes per side, until golden and cooked through. Remove from skillet and set aside.
3. **Make the Sauce:** In the same skillet, add minced garlic and sauté for 1 minute. Pour in chicken broth and scrape up any browned bits. Add heavy cream, Parmesan cheese, sun-dried tomatoes, and cherry tomatoes. Stir and let simmer for 3–5 minutes.
4. **Add the Spinach:** Stir in fresh spinach and cook until wilted.
5. **Return the Chicken:** Place chicken back in the skillet, spoon sauce over the top, and simmer for 5 more minutes.
6. **Serve:** Garnish with fresh basil and extra Parmesan if desired. Pairs perfectly with pasta, rice, or zucchini noodles.

*Simple
Ingredients
Big Flavor*



*Good
Food
Feeds the Soul*



*Bubbie's Tip:
Use fresh herbs
whenever you can.
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flavor and love! *



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