



Tuscan HERB CHICKEN



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THIS
RECIPE!

God's Recipe of Anointing Oil

Exodus 30:23–25 (KJV)

And thou shalt take the chiefest of the spices, even pure myrrh five hundred shekels, and of sweet cinnamon half so much, even two hundred and fifty shekels, and of sweet calamus two hundred and fifty shekels,

And of cassia five hundred shekels, after the shekel of the sanctuary, and of oil olive an hin:

And thou shalt make it an holy anointing oil, an ointment compounded after the art of the apothecary...

A TASTE OF ITALY

Juicy, flavorful chicken in a creamy garlic sauce with sun-dried tomatoes, spinach, and Italian herbs. Perfect for any occasion!

INGREDIENTS

- ♥ 4 boneless, skinless chicken breasts (or thighs)
- ♥ 2 tbsp olive oil
- ♥ 3 cloves garlic, minced
- ♥ 1 tsp Italian seasoning
- ♥ 1 tsp dried rosemary
- ♥ 1 tsp dried thyme
- ♥ ½ tsp salt (or to taste)
- ♥ ½ tsp black pepper
- ♥ ½ cup sun-dried tomatoes, chopped
- ♥ 1 cup heavy cream
- ♥ ½ cup chicken broth
- ♥ 1 cup fresh spinach
- ♥ ¼ cup grated Parmesan cheese
- ♥ Fresh basil, for garnish

INSTRUCTIONS

- 1 Season chicken with salt, pepper, Italian seasoning, rosemary, and thyme.
- 2 Heat olive oil in a large skillet over medium heat. Add chicken and cook 5–7 minutes per side until golden brown and cooked through. Remove and set aside.
- 3 In the same skillet, add garlic and sauté 30 seconds until fragrant.
- 4 Add sun-dried tomatoes, heavy cream, and chicken broth. Stir and bring to a simmer.
- 5 Add spinach and cook until wilted.
- 6 Stir in Parmesan cheese and return chicken to the skillet. Spoon sauce over the chicken.
- 7 Simmer for 2–3 minutes to let flavors blend.
- 8 Garnish with fresh basil and serve.

Made with Love & Simple Ingredients

Olive Oil • Garlic • Herbs
Sun-Dried Tomatoes
Cream • Parmesan
Spinach • Basil

PERFECT WITH:

- ♥ Garlic Bread
- ♥ Pasta or Risotto
- ♥ Roasted Vegetables
- ♥ Side Salad

DID YOU KNOW?

Herbs not only add amazing flavor, but they also support our health and bring the goodness of God's creation to our table.



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