



# RECIPE

rhino

♥ recipes worth sharing

# Creamy Tuscan Chicken



## Description:

This creamy Tuscan chicken is rich, savory, and full of comforting flavor. Tender chicken breasts are seasoned and browned, then simmered in a creamy Parmesan sauce with garlic, cherry tomatoes, and baby spinach. It's a beautiful skillet dinner that feels special but still comes together easily for a family meal.

## INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 4 boneless skinless chicken breasts (6–8 ounces each)
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1 teaspoon dried oregano
- 3 tablespoons unsalted butter
- 3 garlic cloves, minced
- 1½ cups cherry tomatoes, halved
- 3 cups baby spinach
- ½ cup heavy cream
- ½ ounce Parmesan, finely grated (about ¼ cup)
- Lemon wedges, for serving

## RHINO TIP



If your chicken breasts are very thick, slice them in half lengthwise before cooking so they brown evenly and cook through more quickly.



PREP TIME  
10 min



COOK TIME  
35 min



TOTAL TIME  
45 min



TEMPERATURE  
Medium Heat



YIELD  
4 servings

## STEP-BY-STEP INSTRUCTIONS

1



### Brown the chicken.

In a large skillet over medium heat, heat the olive oil. Season the chicken with salt, pepper, and oregano, then cook for about 8 minutes per side, or until golden brown and cooked through. Transfer the chicken to a plate and set aside.

2



### Cook the garlic and tomatoes.

In the same skillet, melt the butter over medium heat. Add the garlic and cook for about 1 minute, stirring until fragrant. Add the cherry tomatoes, season lightly with salt and pepper, and cook for about 5 minutes, until the tomatoes begin to soften and burst.

3



### Add the spinach.

Stir in the baby spinach and cook for 2–3 minutes, or until it begins to wilt.

4



### Make the creamy sauce.

Stir in the heavy cream and Parmesan. Bring the sauce to a gentle simmer, then reduce the heat to low and cook for about 3 minutes, stirring occasionally, until the sauce slightly thickens.

5



### Return the chicken.

Return the chicken to the skillet and spoon the sauce over the top. Cook for 5–7 minutes, or until the chicken is heated through and coated in the creamy Tuscan sauce. Serve with lemon wedges.

## TIPS & VARIATIONS



1. Serve over pasta, rice, mashed potatoes, or with crusty bread to soak up the creamy sauce.



2. Swap cherry tomatoes for sun-dried tomatoes for a deeper, richer flavor.



3. Chicken thighs can be used instead of chicken breasts if you prefer darker, juicier meat.



4. Add extra Parmesan if you want the sauce thicker and cheesier.



5. Store leftovers in an airtight container in the refrigerator for up to 4 days.

♥ Family favorites, one recipe at a time. ♥