

Easy Chicken Florentine: Creamy Spinach & Wine Sauce

Elevate your dinner table with this exquisite



OVEN
200°F

TIME
3-5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

4 chicken cutlets (about 4-6 oz each; or 2 boneless, skinless chicken breasts, sliced in half horizontally)
... cup all-purpose flour
1 teaspoon salt
% teaspoon freshly ground black pepper
2 tablespoons unsalted butter, divided
1 tablespoon olive oil
1 shallot, thinly sliced
3 cloves garlic, minced
¾ cup dry white wine (like Pinot Grigio, Sauvignon Blanc, or Chardonnay)
... cup low sodium chicken broth
% teaspoon Italian seasoning
1 cup heavy cream
4 cups baby spinach (about 4 ounces)
% cup freshly grated Parmesan cheese

DIRECTIONS

1. Let's get this delicious : Chicken Florentine cooking!
2. Dredge the : Chicken: In a shallow bowl or plate, mix together the ... cup all-purpose flour, 1 teaspoon salt, and % teaspoon freshly ground black pepper. Dredge each chicken cutlet thoroughly in the flour mixture, ensuring both sides are well coated. Gently shake off any excess flour.
3. Cook the : Chicken: In a large skillet (a 12-inch skillet works well), melt 1 tablespoon of unsalted butter with 1 tablespoon of olive oil over medium-high heat until the butter is foamy and the oil is shimmering. Carefully add the floured chicken cutlets to the hot skillet (cook in batches if necessary to avoid overcrowding, which can steam the chicken). Cook for 3-5 minutes per side, or until the chicken is golden brown and fully cooked through (internal temperature of 165°F/74°C). Remove the cooked chicken from the skillet, plate it, and place it in the oven on a low setting (e.g., 200°F/90°C) to keep warm while you make the sauce.
4. Cook : Shallots & Garlic: In the same skillet (don't clean it, those browned bits are flavor!), melt the remaining 1 tablespoon of unsalted butter over medium heat. Add the thinly sliced 1 shallot and cook for about 2 minutes until it softens. Reduce the heat to low, then add the 3 cloves minced garlic and cook for an additional 1 minute, stirring constantly, until fragrant (be careful not to burn the garlic).
5. Make the : Sauce Base: Increase heat to medium. Add the ¾ cup dry white wine and ... cup low sodium chicken broth to the skillet, scraping up any browned bits from the bottom of the pan with a wooden spoon.

Bring the mixture to a simmer.

6. **Add : Cream & Reduce Sauce:** Pour in the 1 cup heavy cream and $\frac{1}{2}$ teaspoon Italian seasoning. Stir well. Bring the mixture back to a gentle simmer and cook, reducing it by a little more than half, until the sauce thickens and coats the back of a spoon. This will take about 10-15 minutes, stirring occasionally.
7. **Add : Spinach:** Once the sauce has reduced and thickened, stir in the 4 cups baby spinach. Cook for just 1-2 minutes, stirring, until the spinach is wilted.
8. **Finish and : Serve:** Return the warm cooked chicken cutlets to the skillet, nestling them into the sauce to warm through. Right before serving, sprinkle the dish generously with $\frac{1}{2}$ cup freshly grated Parmesan cheese. Serve hot.
9. **This creamy and flavorful :** Chicken Florentine pairs beautifully with pasta or a side of crusty bread! Enjoy!

SWAPS & NOTES

Chicken Cutlets: Thinly sliced boneless, skinless chicken breasts are ideal as they cook quickly and evenly.

You can pound thicker chicken breasts to a consistent 1/2-inch thickness.

Dry White Wine: Choose a dry white wine you enjoy drinking, as its flavor will be concentrated in the sauce.

If you prefer not to use wine, substitute with an additional 3/4 cup of low-sodium chicken broth, though the flavor profile will differ slightly.

TIPS FOR SUCCESS

Don't Overcook Chicken: Chicken cutlets cook quickly.

Overcooked chicken will be dry and tough.

Aim for golden brown outside and juicy inside.

Don't Crowd the Pan: Cook chicken in batches if your skillet isn't large enough.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-chicken-florentine-creamy-spinach-wine-sauce/>