

Creamy Chicken Florentine: An Elegant & Easy Weeknight Meal

$\frac{1}{8}$ teaspoon freshly ground black pepper



OVEN
200°F

TIME
3-5 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 4 chicken cutlets
- ... cup all-purpose flour
- 1 teaspoon salt
- $\frac{1}{8}$ teaspoon freshly ground black pepper
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 shallot, sliced
- 3 cloves garlic, minced
- $\frac{3}{4}$ cup dry white wine
- ... cup low sodium chicken broth
- $\frac{1}{8}$ teaspoon Italian seasoning
- 1 cup heavy cream
- 4 cups baby spinach (about 4 ounces)
- $\frac{1}{4}$ cup freshly grated Parmesan cheese

Swaps and Notes:

Chicken Cutlets: If you can't find pre-cut chicken cutlets, you can easily make them from boneless, skinless chicken breasts. Simply slice a large chicken breast horizontally to create two thinner cutlets, or place a chicken breast between two pieces of plastic wrap and pound it with a mallet until it's about $\frac{1}{2}$ -inch thick.

Flour: All-purpose flour is ideal for dredging, creating a nice crust. For a gluten-free option, you can use a 1:1 gluten-free flour blend.

Shallots: If you don't have shallots, a quarter cup of finely diced yellow onion can be used as a

substitute, though shallots offer a milder, sweeter onion flavor.

Dry White Wine: A dry white wine like Sauvignon Blanc, Pinot Grigio, or Chardonnay works best. If you prefer to cook without wine, you can substitute it with an equal amount of additional low-sodium chicken broth, though the wine adds a depth of flavor that's hard to replicate.

Heavy Cream: Don't skimp on this! Heavy cream is essential for the rich, luxurious texture of the sauce.

Baby Spinach: Fresh baby spinach is best here as it wilts quickly. Frozen spinach can be used in a pinch, but make sure to thaw and thoroughly squeeze out all excess water before adding it to the sauce.

Parmesan Cheese: Freshly grated Parmesan cheese melts beautifully and provides the best flavor. Pre-grated cheese can sometimes be gritty.

Instructions:

Dredge the Chicken: In a shallow bowl or plate, combine the ... cup all-purpose flour, 1 teaspoon salt, and ½ teaspoon freshly ground black pepper. Mix them well. Take each chicken cutlet and dredge it in this flour mixture, ensuring both sides are lightly and evenly coated. Shake off any excess flour.

Cook the Chicken: In a large skillet (preferably oven-safe if you plan to keep the chicken warm in the oven, or simply use a plate), melt 1 tablespoon of unsalted butter and heat 1 tablespoon of olive oil over medium-high heat. Once the butter is bubbling and the oil shimmers, add the dredged chicken cutlets. Cook for about 3-5 minutes per side, or until they are golden brown on the outside and fully cooked through (internal temperature reaches 165°F or 74°C). Remove the cooked chicken from the skillet, plate it, and place it in a preheated oven on its lowest setting (around 170-200°F or 75-95°C) to keep warm while you make the sauce.

Cook the 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 sliced shallots and cook for about 2 minutes, stirring occasionally, until they soften and become translucent. Reduce the heat to low, then add the minced garlic and cook for an additional minute, stirring constantly to prevent burning. The garlic should be fragrant but not browned.

Make the Sauce: Pour the ¾ cup dry white wine into the skillet, scraping up any browned bits from the bottom of the pan with a wooden spoon - this is called deglazing and adds incredible flavor. Let the wine simmer for about a minute to cook off some of the alcohol. Then, add the ... cup low sodium

chicken broth, ½ teaspoon Italian seasoning, and 1 cup heavy cream. Bring the mixture to a gentle simmer and cook, stirring occasionally, allowing the sauce to reduce by a little more than half.

This concentration of flavor will take approximately 10-15 minutes. The sauce should visibly thicken and coat the back of a spoon.

Add Spinach: Once the sauce has reduced to your desired consistency, stir in the 4 cups of baby spinach. Cook the spinach just until it has completely wilted, which will only take about 1-2 minutes.

Finish and Serve: Return the warmed chicken cutlets to the skillet, nestling them into the creamy spinach sauce. Let them warm through in the sauce for a minute or two. Right before serving, generously sprinkle the dish with ½ cup freshly grated Parmesan cheese.

Tips for Success:

Don't Overcook the Chicken: Chicken cutlets cook quickly. Overcooking will make them dry and tough. Cook until just golden brown and cooked through, then remove them to prevent further cooking while you make the sauce.

Scrape Up the Fond: When you add the wine and broth, make sure to scrape up all the browned bits (fond) from the bottom of the pan. These are packed with flavor and will enrich your sauce.

Reduce the Sauce Properly: Patience is key for the sauce. Reducing it concentrates the flavors and creates that perfect creamy consistency. Don't rush this step.

Add Spinach Last: Spinach wilts very quickly. Add it right before you're ready to serve to keep its vibrant color and tender texture.

Freshly Grated Parmesan: This makes a big difference in the final taste and texture of the sauce. It melts smoother and has a superior flavor to pre-shredded cheese.

DIRECTIONS

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7. **This creamy and flavorful :** Chicken Florentine pairs beautifully with pasta or a side of crusty bread! Enjoy!
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13. **Serving Suggestions and Pairings:** This Creamy Chicken Florentine is incredibly versatile. It's fantastic served simply with a side of crusty bread to mop up every last drop of that amazing sauce. For a more substantial meal, pair it with pasta (like fettuccine or linguine), rice, or even mashed potatoes. A light green salad with a vinaigrette dressing would also be a lovely contrast to the richness of the dish. If you're exploring other chicken recipes, you might also enjoy my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a hearty This Mexican Chicken And Rice Casserole Is My Favorite One-Pan Dinner That's Always A Hit.
14. **Storage and Leftover Tips:** Leftover Chicken Florentine can be stored in an airtight container in the refrigerator for up to 2-3 days. When reheating, gently warm it on the stovetop over low heat or in the microwave. You might need to add a splash of chicken broth or cream to loosen the sauce as it can thicken in the fridge. The spinach may lose some of its vibrant green color upon reheating, but the flavor

will still be delicious.

15. More Recipes You Will Love: If you enjoyed the flavors and ease of this chicken dish, be sure to explore some of my other chicken-centric recipes:
16. For a fun appetizer or light meal, try my : Easy Cheese Stuffed Chicken Wontons With Ranch Golden Crunchy Addictive.
17. If you're craving something lighter, my A : Light Tangy Chicken Salad I Actually Crave And There's No Mayo In Sight is a refreshing choice.
18. And for a deeply comforting and flavorful dish, don't miss This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort.
19. Final Thoughts: This Creamy Chicken Florentine is a perfect example of how classic dishes can be both approachable and incredibly satisfying. It's a testament to the power of a good sauce to transform simple ingredients into a memorable meal. Give it a try - you'll be amazed at how easily you can create a restaurant-quality dinner right in your own kitchen.
20. What's your favorite way to transform chicken into an elegant meal? Let me know in the comments below, and don't forget to follow Chefmaniac.com for more delicious recipes!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/creamy-chicken-florentine-an-elegant-easy-weeknight-meal/>