

Creamy Tuscan Chicken: A Luxurious One-Pan Dinner Recipe

What Makes Creamy Tuscan Chicken So Delicious?



TIME
5-7 min

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INGREDIENTS

- 4 boneless, skinless chicken breasts
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 3 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1/3 cup grated Parmesan cheese
- 1/2 cup sun-dried tomatoes (drained and chopped)
- 2 cups fresh spinach leaves
- 1 tsp Italian seasoning
- Salt and pepper, to taste

Instructions:

Prepare the ChickenSeason the chicken breasts with salt, pepper, and Italian seasoning on both sides. Heat olive oil in a large skillet over medium heat. Cook the chicken for 5-7 minutes per side, or until golden brown and cooked through. Remove from the skillet and set aside.

Make the Sauce BaseIn the same skillet, melt the butter over medium heat. Add the minced garlic and sautø until fragrant, about 1 minute.

Build the Creamy SauceStir in the chicken broth, heavy cream, and Parmesan cheese, whisking until the cheese is melted and the sauce is smooth. Let it simmer for 2-3 minutes to thicken slightly.

Add the Tuscan FlavorsToss in the sun-dried tomatoes and spinach, stirring until the spinach wilts and the tomatoes are well incorporated.

Combine Everything Return the cooked chicken to the skillet, spooning the creamy sauce over the top. Let it simmer for another 2-3 minutes to allow the flavors to meld and the chicken to heat through.

Serve and Enjoy Serve the Creamy Tuscan Chicken immediately, paired with your favorite side dish.

Tips for Perfect Tuscan Chicken:

Switch Up the Protein: Swap chicken breasts for chicken thighs or even shrimp for a delicious twist.

Make It Low-Carb: Serve over zucchini noodles or cauliflower rice for a keto-friendly option.

Add a Splash of White Wine: Deglaze the pan with a splash of white wine before adding the broth for an extra layer of flavor.

Why You'll Love This Recipe:

DIRECTIONS

1. **Prepare the : Chicken** Season the chicken breasts with salt, pepper, and Italian seasoning on both sides. Heat olive oil in a large skillet over medium heat. Cook the chicken for 5-7 minutes per side, or until golden brown and cooked through. Remove from the skillet and set aside.
2. **Make the : Sauce Base** In the same skillet, melt the butter over medium heat. Add the minced garlic and sauté until fragrant, about 1 minute.
3. **Build the : Creamy Sauce** Stir in the chicken broth, heavy cream, and Parmesan cheese, whisking until the cheese is melted and the sauce is smooth. Let it simmer for 2-3 minutes to thicken slightly.
4. **Add the : Tuscan Flavors** Toss in the sun-dried tomatoes and spinach, stirring until the spinach wilts and the tomatoes are well incorporated.
5. **Combine : Everything** Return the cooked chicken to the skillet, spooning the creamy sauce over the top. Let it simmer for another 2-3 minutes to allow the flavors to meld and the chicken to heat through.
6. **Serve and : Enjoy** Serve the Creamy Tuscan Chicken immediately, paired with your favorite side dish.
7. **Tips for Perfect Tuscan Chicken:** Switch Up the Protein: Swap chicken breasts for chicken thighs or even shrimp for a delicious twist.
8. **Make : It Low-Carb:** Serve over zucchini noodles or cauliflower rice for a keto-friendly option.
9. **Add a : Splash of White Wine:** Deglaze the pan with a splash of white wine before adding the broth for an extra layer of flavor.

10. **Why You'll Love This Recipe:** Creamy Tuscan Chicken is a rich, flavorful dish that feels fancy but is simple enough for any night of the week. The combination of creamy sauce, savory sun-dried tomatoes, and tender chicken makes it irresistible. Plus, it's a one-pan meal, which means minimal cleanup!
11. If you try this recipe, let me know how it turns out! And don't forget to check out I Wuv Cooking for more fantastic recipes like this one.

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

Original recipe: <https://chefmaniac.com/creamy-tuscan-chicken-a-luxurious-one-pan-dinner-recipe/>