



Tuscan Chicken

Recipe By JASMIN QUEEN

SERVES: 4

INGREDIENTS:

- 4 chicken breasts, *pounded thin*
- 2 tbsp. extra virgin olive oil
- 2 tbsp. butter
- 1 tbsp. garlic, *minced*
- 1 tbsp. Italian seasoning
- 1 tsp. seasoning salt
- ¼ cup chicken stock
- ¾ cup heavy whipping cream
- 4 tbsp. cream cheese
- 1 cup Asiago cheese, *shredded*
- ½ cup sun-dried tomatoes
- 2 cups fresh baby spinach
- ½ cup grape tomatoes

DIRECTIONS:

- 1. Add the chicken, Italian seasoning, salt, and garlic to a mixing bowl. Massage seasoning into chicken.
- 2. Heat the olive oil and butter in a cast iron skillet.
- 3. Place chicken into the skillet and cook for about 7 minutes on each side.
- 4. Remove chicken and deglaze skillet with chicken stock. Add whipping cream, and cream cheese, and thoroughly combine.
- 5. Bring to a simmer and then add the chicken back into the skillet.
- 6. Cook covered for 15 minutes or until the sauce has thickened and the chicken has reached an internal temperature of 165°F.
- 7. Mix in Asiago cheese and sun-dried tomatoes. Simmer until the cheese has melted.
- 8. Stir in grape tomatoes and spinach.
- 9. Serve with zoodles, spaghetti squash, mashed potatoes or your favorite pasta.

Zoodles (spiralized zucchini noodles) are available fresh in the Ingles produce department!

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