

Tuscan Chicken with Cream Sauce

A SIMPLE FAMILY FAVORITE

Ingredients:

- 1 1/2-2 lbs chicken cutlets
- 2T olive oil OR butter
- 2 cups heavy cream
- 1 cup chicken stock
- 2 tsp garlic powder
- 2 tsp Italian seasoning
- 1 cup grated parmesan
- 5 oz spinach
- 1/2 cup sundried tomatoes
- salt to taste
- OPTIONAL: pasta

Steps for Cooking:

1 In a large, deep skillet, add olive oil or butter and cook chicken on medium high heat until each side is brown and chicken is cooked through. (I like to salt and pepper both sides, ut that is optional.) Remove chicken and set aside.

4 Add cream, stock, garlic powder, Italian seasoning, and parmesan to skillet. Whisk over medium high heat until sauce starts to thicken. Add spinach and tomatoes and allow spinach to wilt. Return chicken to pan. Serve over pasta (optional.)

