

RECIPE CARD

BY CHEF *JIMMY OLIVER*

CREAMY TUSCAN CHICKEN

INGREDIENTS

- 2 Tbsp extra virgin olive oil
- 2 (6 oz) chicken breasts
- Salt and pepper, to taste
- 2 Tbsp oregano
- 4 Tbsp butter
- 3 garlic cloves, minced
- $\frac{3}{4}$ cup cherry tomatoes
- 2 cups spinach
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup parmesan cheese

PROCEDURES

1. Heat a skillet over medium heat and add the oil. Season the chicken as desired, then add it to the pan. Cook for about 6–10 minutes per side, depending on the thickness of the chicken. The internal temperature should reach at least 165°F (74°C). Remove from heat and set aside.
2. In the same skillet, lower the temperature slightly and add the butter, making sure it does not burn. Bring the heat back to medium and stir in the garlic, cooking for 1–2 minutes until fragrant. Add the cherry tomatoes, season with salt and pepper, and cook until they begin to burst. Add the spinach and cook until it just begins to wilt.
3. Stir in the heavy cream and parmesan. Bring to a low simmer and allow the mixture to reduce slightly, about 3–5 minutes. Return the chicken to the skillet and cook until heated through, about 5–7 minutes.