

Tuscan Chicken

It is springtime, and we're getting fresh spinach out of the garden, which means Nana is looking for new ways to enjoy spinach. She actually borrowed this recipe from one of her sons. After tasting it, she made her changes then decided to share. In the unlikely event that you have leftovers, cut the chicken into bite sizes and serve over your favorite pasta.

Ingredients

2 teaspoons paprika
2 teaspoons basil, dried
1 teaspoon oregano, dried
1 teaspoon granulated onion
1 teaspoon granulated garlic
1 teaspoon salt
1 teaspoon black pepper
¼ cup oil
4 skinless boneless chicken thighs
1 cup onions, chopped
1 tablespoon chopped garlic
4-6 cups fresh spinach
3 cups heavy whipping cream
1 teaspoon salt
1 teaspoon pepper
½ cup sun-dried tomatoes, chopped
1 cup Parmesan cheese, grated



Instructions

- ❖ Combine first 7 spices in a small bowl and sprinkle on both sides of the chicken.
- ❖ Heat oil in a skillet over medium heat, then place chicken in the skillet. Sauté on each side for about 5 minutes or until it reaches an internal temperature of 165 degrees Fahrenheit.
- ❖ Remove chicken from the skillet, and place it in a casserole dish.
- ❖ Sauté onions in the skillet until translucent. Add the garlic and cook on more minute. Str in the spinach, and cook just until wilted.
- ❖ Add cream, salt, pepper, and tomatoes. Bring to a boil, stir in the Parmesan until it is melted.
- ❖ Pour sauce over the chicken.