



Chicken Florentine

Chicken Florentine is a delicious Italian-American dish that features chicken breasts cooked in a creamy spinach sauce. It's a flavorful and comforting dish that pairs well with pasta, rice, or steamed vegetables

Recipes

- 4 boneless, skinless chicken breasts
- Salt and pepper to taste
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- 2 cups fresh spinach leaves
- 1/2 cup grated Parmesan cheese -
- Chopped fresh parsley for garnish

Steps:

1. In a large skillet, heat the olive oil over medium-high heat.
2. Add the chicken breasts to the skillet and cook until golden brown
3. Pour in the chicken broth and bring it to a simmer.
4. Add the heavy cream to the skillet and stir to combine with the broth.
5. Cook for another 2-3 minutes to allow the chicken to heat through and absorb the flavors of the sauce.
- 6.. Season with additional salt and pepper to taste if needed.
7. Garnish with chopped parsley, if desired.
- 8.. Serve hot with pasta, rice, or steamed vegeta