

Creamy Tuscan Chicken with Mushrooms, Spinach, & Cherry Tomatoes



30 minutes | 2 servings

Find cookware

[aluminum foil](#)
[chef's knife](#)
[colander](#)
[cutting board](#)
[garlic press \(optional\)](#)
[grater](#)
[measuring cups](#)
[measuring spoons](#)
[stainless steel or cast iron skillet](#)
[stirring spoon](#)

Grab ingredients

½ (5 oz) pkg	baby spinach
1 lb	chicken thighs, boneless skinless
½ lb	cremini mushrooms
1 clove	garlic
½ pint	grape tomatoes
4 fl oz	heavy whipping cream
1 oz	Parmesan cheese
½ medium	yellow onion
	black pepper
	butter, unsalted
	crushed red pepper
	Italian seasoning
	salt

Cook & enjoy

- 1 Wash and dry the fresh produce. (Skip the spinach if it came pre-washed.)

½ lb cremini mushrooms
½ pint grape tomatoes
½ (5 oz) pkg baby spinach

- 2 Peel and small dice onion. Peel and mince garlic.

½ medium yellow onion
1 clove garlic

- 3 Preheat a skillet over medium heat.

- 4 While the skillet heats up, pat the chicken dry with paper towel and place on a plate; season with salt and pepper on both sides.

1 lb chicken thighs, boneless skinless
¼ tsp salt
¼ tsp black pepper

- 5 Once the pan is hot, add butter and swirl to coat the bottom. Add onion and garlic and cook, stirring regularly, until onion begins to soften, 2-3 minutes.

1 tbsp butter, unsalted

- 6 Add chicken to the skillet; cook until golden brown, about 2 minutes per side. Once golden, transfer to a plate and loosely cover with aluminum foil (the chicken will not be cooked all the way through).

- 7 Meanwhile, slice the mushrooms.

- 8 Add mushrooms to the skillet, and cook until golden brown, 2-3 minutes.

- 9 Add spinach to the skillet in handfuls, waiting for the spinach to wilt slightly before adding the next handful.

10 Add tomatoes and spices to the skillet and stir to combine. Continue to cook until veggies begin to soften, 2-3 minutes.

½ tsp Italian seasoning

¼ tsp crushed red pepper

¼ tsp salt

¼ tsp black pepper

11 Pour in the cream and return the chicken to the skillet, along with any accumulated juices from the plate. Cover and simmer until chicken is cooked through, 8-10 minutes.

4 fl oz (½ cup) heavy cream

12 Meanwhile, finely grate Parmesan.

1 oz Parmesan cheese

13 Add cheese to the skillet and stir to combine.

14 To serve, divide chicken and veggies between plates, spooning skillet sauce on top. Enjoy!