

# 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!