

CAFE THOMPSON RECIPE

SKILLET CREAMY SUN-DRIED TOMATO AND SPINACH TUSCAN CHICKEN

While the dish takes its name from the Tuscany region of Italy, it is not a traditional Italian entree. It is an Italian-American creation popularized in the late 20th and early 21st centuries. "Tuscan" refers to the ingredients – garlic, spinach and sun-dried tomatoes – which are agricultural products of the Tuscan countryside.

SERVES 6



INGREDIENTS

- Six 6-ounce boneless skinless chicken breasts
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons olive oil
- 2 large shallots
- 6 large cloves garlic
- 1 cup sun-dried tomatoes, julienned
- 1/2 cup white wine
- 1 cup heavy cream
- 1 cup chicken broth
- 1/2 cup Parmesan cheese, grated
- 2 teaspoons parsley, chopped
- 2 teaspoons basil, chopped
- 3 cups baby spinach

DIRECTIONS

In a bowl, season the chicken cutlets with the salt and pepper.

In a pan over medium heat, sear the chicken in the olive oil for about 4 minutes per side until golden brown. Remove the chicken and set aside.

In the same pan, sauté the shallots for 2 minutes until soft, and then add the garlic and sun-dried tomatoes. Pour in the white wine, let it cook for 2 minutes, and then add the cream and chicken broth. Add to the pan a chicken cutlet, Parmesan, herbs and spinach. Mix well. Set aside for service.

Side dishes

Parmesan Herb Bowtie Pasta Chips
Sautéed Broccoli Rabe with Chiles

