

Chicken Florentine  
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Total Time: 30 minutes  
Prep Time: 10 minutes  
Cook Time: 20 minutes

Yield: 4 servings

### Ingredients

¼ cup all-purpose flour  
¼ cup grated Parmesan, plus more for serving  
Salt and black pepper  
4 thin-cut boneless skinless chicken breasts (about 1 pound)  
1 tablespoon olive oil  
4 tablespoons butter (salted or unsalted)  
1 medium shallot, minced  
2 garlic cloves, minced  
½ cup dry white wine  
½ cup chicken broth  
1 teaspoon dried basil (or 1 tablespoon chopped fresh basil)  
1 teaspoon dried oregano (or 1 teaspoon chopped fresh oregano)  
½ cup heavy cream  
2 ounces cream cheese, at room temperature  
2 cups packed baby spinach (about 3 ounces)

### Preparation

1. On a plate, mix together the flour, Parmesan and 1 teaspoon each salt and pepper. Dredge each chicken breast in the mixture, evenly coating on both sides.
2. Heat a large pan over medium. Add olive oil and 2 tablespoons of butter to the pan and melt to combine. Add the chicken and cook until golden brown (but not cooked through), about 4 minutes on each side. Remove chicken from pan and set aside.
3. Add remaining 2 tablespoons of butter to the pan and let it melt. Add shallot, garlic and a pinch of salt and cook, stirring until the shallot is softened and the garlic is aromatic, about 2 minutes.
4. Add wine, broth, basil and oregano, and stir, scraping the browned bits from the bottom of the pan, until the liquid has reduced by about half, 3 to 4 minutes. Add the heavy cream and cream cheese and stir, allowing the cream cheese to soften and melt, until a thick sauce forms, about 6 minutes. Add baby spinach and stir until it is folded into the cream sauce and the spinach is beginning to wilt, about 1 minute.
5. Return the chicken breasts to the pan and simmer until the chicken is cooked through, 4 to 5 minutes. Remove from heat and serve immediately with freshly grated Parmesan on top.