

Creamy Tuscan Chicken
By Dan Pelosi
The New York Times/NYT cooking

Time: 40 minutes

Serving: 4

Ingredients

1-pound boneless, skinless chicken breasts, cut in half horizontally (see Tip) or 4 thin-sliced boneless, skinless chicken breasts
Salt and black pepper
2 tablespoons extra-virgin olive oil
2 tablespoons butter (salted or unsalted)
1 pint cherry or other small tomatoes, halved
½ small onion or 1 medium shallot, minced
3 garlic cloves, minced
1½ cups chicken broth
1 teaspoon dried oregano (or 1 teaspoon chopped fresh oregano)
1 teaspoon dried basil (or 1 teaspoon chopped fresh basil), optional
½ cup heavy cream
½ cup grated Parmesan, plus more for serving
2 ounces cream cheese, at room temperature
2 cups packed baby spinach (about 3 ounces)

Preparation

1. Season both sides of the chicken breasts with salt and pepper.
2. Heat a large pan over medium. Heat the olive oil in the pan. 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 the butter to the pan and let it melt. Add tomatoes, onion, garlic and a pinch of salt, and cook, stirring, until the tomatoes and onion have just softened and the garlic is aromatic, 1 to 2 minutes.
4. Add broth, oregano and basil (if using), and stir to combine, scraping the browned bits from the bottom of the pan, and let simmer until the liquid has reduced by about half, 4 to 5 minutes. Add the heavy cream, grated Parmesan and cream cheese, and stir, allowing the cream cheese to soften and melt, until thickened, about 6 minutes. Add baby spinach and stir until the spinach begins 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 more freshly grated Parmesan on top.

Tip - To cut boneless, skinless chicken breasts in half horizontally, place them individually on a cutting board, leaving a few inches in between each. Place the palm of your hand on the chicken, apply pressure down, raise your fingers up and out of the way of your chef's knife, then slice breasts in half as evenly as possible, creating two thin cutlets.