



Creamy Tuscan Chicken Pasta

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

This creamy chicken and spinach pasta dish has lots of Italian flavor thanks to aged Asiago cheese and sundried tomatoes

Ingredients

- - 3 tablespoons olive oil - 4 skinless
- boneless chicken thighs - $\frac{3}{4}$ teaspoon kosher salt - $\frac{1}{4}$ teaspoon ground black pepper - 1 large onion
- finely chopped - 4 cloves garlic
- minced - $\frac{1}{2}$ cup dry white wine - $\frac{1}{2}$ cup chopped
- drained oil-packed sun-dried tomatoes - 1 cup low-sodium chicken broth - 1 $\frac{1}{2}$ teaspoons Italian seasoning
- 4 cups fresh baby spinach - 1 cup freshly grated aged Asiago cheese - 1 cup heavy cream - 1 tablespoon freshly squeezed lemon juice - 1 (16 ounce) package mini farfalle pasta

Instructions

1. Heat olive oil in a large skillet over medium-low heat. Season both sides of chicken thighs with salt and pepper
2. and place into hot skillet. Cook until golden
3. thighs are no longer pink in the center
4. and the juices run clear
5. 8 to 10 minutes per side. An instant-read thermometer inserted near the center should read 165 degrees F (74 degrees C). Remove chicken thighs from pan; set aside. Reduce heat to low; add onion and garlic to skillet. Cook and stir until softened
6. about 5 minutes. Pour in white wine and use a wooden spoon to scrape up any browned bits from the bottom of the pan. Cook until wine is almost evaporated
7. 3 to 5 minutes. Add in sundried tomatoes and cook for 1 minute. Stir in chicken broth and Italian seasoning. Bring to a simmer
8. and cook until mixture has slightly reduced
9. about 5 minutes. Add spinach to skillet and cook until wilted
10. 1 to 2 minutes. Reduce heat to low; stir in Asiago and heavy cream until well combined. Stir in lemon juice. Season to taste with salt and ground black pepper. Return chicken thighs to skillet; heat until warm
11. 5 to 7 minutes. Turn off heat; allow pan to sit off heat while cooking the pasta. Sauce will thicken as it cools. Meanwhile
12. fill a large pot with lightly salted water and bring to a rolling boil. Stir in mini farfalle; return to a boil. Cook pasta uncovered
13. stirring occasionally
14. until tender yet firm to the bite
15. 7 to 8 minutes; drain. Divide pasta between four bowls
16. and top each with chicken thighs and sauce to serve. Cook's Note You can use boneless
17. skinless chicken breasts instead of thighs
18. just adjust the cooking time. You can use 1 teaspoon garlic powder in place of the garlic cloves. You can swap Parmesan
19. or any other hard cheese you like
20. in place of the Asiago.