

RESTAURANT STYLE TUSCAN CHICKEN SKILLED TOSSED WITH FETTUCINI

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

Kosher salt and freshly ground black pepper
12 ounces fettuccine
4 slices bacon, chopped
1 pound chicken tenders, cut into 1-inch pieces
2 cloves garlic, minced
4 plum tomatoes, chopped
1 cup heavy cream
5 ounces baby spinach
¾ cup grated parmesan
3 tablespoons chopped fresh basil

Directions:

- Bring a large pot of salted water to a boil
- Cook the fettuccine according to package directions and drain
- Meanwhile, put the bacon in a large, cold skillet, then cook over medium-high heat, stirring occasionally, until crispy, about 8 minutes
- Transfer to a plate with a slotted spoon
- Sprinkle the chicken lightly with salt and pepper and add to the skillet in a single layer
- Let cook, undisturbed, until golden brown on the underside, 2-3 minutes
- Continue to cook, stirring occasionally, until cooked through, about 4 minutes more
- Transfer to the plate with the bacon
- Reduce the heat to medium and add the garlic, stirring, until fragrant, about 30 seconds
- Add the tomatoes and cream and bring to a simmer, then add the spinach and stir until just wilted
- Add the bacon, chicken, fettuccine, and parmesan and toss with tongs until well coated
- Season to taste with salt and pepper
- Sprinkle with basil and serve