



FINCH + FENNEL

## *Tuscan Chicken*

COOK TIME: 20 minutes

YIELDS: 4-6 servings

### INGREDIENTS:

4 Boneless Skinless Chicken Thighs

Salt & Pepper, as needed

1-2 Tbsp Olive Oil or Butter

1 jar F+F Effortless Tuscan Chicken Starter

Cooked Rice or Noodles, for serving



### INSTRUCTIONS:

1. Season 4 skinless, boneless chicken thighs with salt & pepper.
2. To cook on the stovetop, brown the chicken on both sides in oil or butter, in a large skillet over medium-high heat. Once browned, pour in the F+F Effortless Tuscan Chicken Starter & simmer for 20 minutes, or until the chicken is fully cooked.
3. Alternatively, you can bake the chicken in the oven. Preheat the oven to 425°F, place seasoned chicken in a baking dish, pour F+F Effortless Tuscan Chicken Starter over the chicken & cover the dish, prior to baking for 25-35 minutes, or until chicken reaches an internal temperature of 165°F.
4. If the sauce reduces too much, simply add warm water or broth to achieve the desired consistency.
5. Serve the chicken over rice or with noodles of your choice.

*Enjoy!*

