



SKILLET PESTO CHICKEN AND VEGGIES

FAST. EASY. FRESH.

1. Start by prepping your potatoes. Quarter each **potato** and then place into a large pot. Add just enough water so that it covers the potatoes, set over high heat, and bring to a boil. Cook for 5-7 minutes until the potatoes are fork tender, then drain and set aside.

2. Meanwhile, prep the rest of your ingredients. Finely dice the **sun-dried tomatoes**, trim the ends off the **green beans**, and halve the **cherry tomatoes**. Thinly slice your **chicken thighs** into ½-inch strips.

3. Heat the **oil** in a large pan over medium heat. Add the chicken thighs and half the sun-dried tomatoes and season with **salt** and **pepper**. Cook for 5-8 minutes until the chicken is completely cooked through. Remove from the pan with a slotted spoon and set aside.

4. Next, add the green beans, remaining sun-dried tomatoes, and potatoes to the same pan. Season with salt and pepper, and cook for 4-5 minutes, stirring gently, until the green beans are tender.

5. Add the chicken back to the pan along with your tomatoes and **pesto**. Cook over medium-low heat, stirring to coat everything, until the tomatoes are heated through, about 1-2 minutes. Season with salt and pepper to taste.

6. To serve, spoon the chicken and veggies into dishes and garnish with **parmesan cheese**. Enjoy!



Ingredients (4 Person Serving – 592 Calories Per Serving)

Olive Oil	2 Tbsp.	Baby Potatoes	600 g
Chicken Thighs	600 g	Cherry Tomatoes	30
Sun-Dried Tomatoes	60 g	Parmesan Cheese	30 g
Green Beans	350 g	Salt and Pepper	To taste
Basil Pesto	90 g		

35 Minute
Cook
Time!