

Pesto Chicken and Veggies

Submitted By: Tiffany Moore Time: 30 min.

Instructions

1. Cook chicken and season it, add half of the chopped sun dried tomatoes, and cook it all on medium for 5-10 minutes.
2. Remove and put in asparagus (ends trimmed) and add in the remainder of the chopped sun dried tomatoes and cook on medium for 5-10 minutes.
3. Put asparagus on serving plate and put chicken back in the pan, add pesto, stir on low-medium for 1-2 minutes
4. Remove from heat, add halved cherry tomatoes, mix with pesto and chicken.
5. Add everything to the serving plate with the asparagus and you are done!

Notes:

Ingredients

- 2 tbsp olive oil
- 1 pound chicken thighs, boneless and skinless, sliced into strips
- 1/3 cup sun-dried tomatoes, drained of oil and chopped
- 1 pound asparagus, ends trimmed and cut in half
- 1/4 cup basil pesto
- 1 cup cherry tomatoes, yellow and red (halved)