



## **Olive on Tap One-Pan Basil Oil Pesto Chicken and Veggies**

INGREDIENTS: 2 tablespoons *Olive on Tap Basil Olive Oil*  
1 pound chicken thighs, boneless and skinless, sliced into strips \* 1/3 cup sun-dried tomatoes, drained of oil, chopped  
1 pound asparagus, ends trimmed, cut in half, if large  
1/4 cup basil pesto \* 1 cup cherry tomatoes,  
yellow and red, halved

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Heat a large skillet on medium heat, add 2 tablespoons olive oil, add sliced chicken thighs, season chicken generously with salt, add half of chopped sun-dried tomatoes - and cook everything on medium heat for 5-10 minutes, flipping a couple of times, until the chicken is completely cooked through. Remove the chicken and sun-dried from the skillet, leaving oil in. Add asparagus (ends trimmed), seasoned generously with salt, remaining half of sun-dried tomatoes, and cook on medium heat for 5-10 minutes until the asparagus cooked through. Remove asparagus to serving plate. Add chicken back to the skillet, add pesto, stir to coat on low-medium heat until chicken is reheated, 1 or 2 minutes. Remove from heat. Add halved cherry tomatoes, mix with the pesto and the chicken. Add chicken and tomatoes to the serving plate with asparagus.