

# Recipe

## LOADED CHICKEN AND VEGGIE SKILLET

### **INGREDIENTS:**

- 1 LB BONELESS, SKINLESS CHICKEN BREAST/TENDERS DICED
- 2 TABLESPOONS OLIVE OIL
- 1 BAG FROZEN MIXED VEGETABLES
- 1 CUP CHERRY TOMATOES, HALVED
- 1 TABLESPOON MINCED GARLIC
- 1 TEASPOON OF ITALIAN SEASONING
  
- ¼ CUP PARMESAN CHEESE
  
- SALT & PEPPER TO TASTE

### **INSTRUCTIONS:**

1. HEAT OLIVE OIL OVER MEDIUM-HIGH HEAT. LOOK FOR THE OIL TO SHIMMER SLIGHTLY, INDICATING IT'S READY FOR COOKING.
2. ADD THE DICED CHICKEN TO THE SKILLET. SEASON WITH ITALIAN SEASONING, SALT, AND BLACK PEPPER. COOK FOR 5-7 MINUTES, STIRRING OCCASIONALLY, UNTIL CHICKEN IS GOLDEN BROWN AND COOKED THROUGH.
3. ADD THE MIXED VEGETABLES AND COOK ACCORDING TO PACKAGING INSTRUCTIONS.
4. STIR IN THE MINCED GARLIC AND CHERRY TOMATOES. COOK FOR AN ADDITIONAL 2-3 MINUTES UNTIL THE GARLIC BECOMES FRAGRANT AND THE TOMATOES BEGIN TO SOFTEN AND BURST.
5. REMOVE THE SKILLET FROM THE HEAT. SPRINKLE GRATED PARMESAN CHEESE ON THE CHICKEN AND VEGETABLES, GENTLY TOSSING TO ALLOW THE CHEESE TO MELT INTO THE DISH.

SERVE WARM, ENJOYING THE COLORFUL PRESENTATION AND ENTICING AROMA.

