

## Italian Pesto Chicken with Creamy Marinara Sauce

1 heaping tbs. green pesto  
½ cup Italian dressing  
1 lb. boneless, skinless chicken breasts, cut into bite-sized pieces  
1 tbs. extra-virgin olive oil  
1 24-oz. jar marinara sauce (our favorite is Rao's)  
Pinch each of Kosher salt and black pepper  
¼ cup heavy whipping cream  
Chopped basil, for garnish  
Grated Parmesan, for garnish

Whisk together the green pesto and Italian dressing. Pour over chicken breast pieces and marinate for 1–3 hours.

Heat olive oil over medium–high heat in a large Dutch oven or skillet. Remove chicken from marinade and brown on all sides. Pour in the marinara sauce and sprinkle on the salt and pepper. Stir to combine. Pour in the heavy cream. Simmer over medium–low heat until chicken is cooked through.

Garnish with basil and Parmesan, if desired.



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