

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 24-oz. jar marinara sauce (our favorite is Rao's)
¼ cup heavy whipping cream
Pinch each of Kosher salt and black pepper
Chopped basil, for garnish
Grated Parmesan, for garnish

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

Heat a large skillet or Dutch oven over medium–high heat. Remove chicken from marinade, drain well, and brown on all sides in the skillet (about 2 minutes per side). Pour in the marinara and heavy cream. Sprinkle on the salt and pepper. Bring to a boil, then reduce to a simmer over medium–low heat until chicken is cooked through (about 10 minutes).

Garnish with basil and Parmesan, if desired.



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