



# Zucchini Noodles with Pesto Marinated Chicken & Roasted Tomatoes

## Ingredients:

1 large or 2 medium zucchini, spiralized  
2 cups cherry tomatoes, halved  
1 lb boneless, skinless chicken breast, thinly sliced  
4 tbsp pesto, divided (I used a prepared pesto from the grocery store)  
1/4 cup grated parmesan cheese, divided  
1 tbsp garlic, minced  
salt and pepper  
2 tbsp butter  
4 tbsp olive oil  
1/2 cup chicken stock, divided

## Directions:

Toss cherry tomatoes with 2 tbsp olive oil and 1 tsp salt and 1/2 tsp black pepper and broil on low for 10 minutes.

In a large bowl, mix 3 tbsp pesto, 1/4 cup chicken stock, 2 tbsp parmesan cheese, garlic, 2 tsp salt and 1 tsp pepper. Add chicken, and marinate 10 minutes.

In a large skillet, over medium-high heat, add 2 tbsp butter and 1 tbsp olive oil. Heat until shimmering. Add chicken and cook for 8-10 minutes, or until no longer pink.

Add remaining chicken stock to pan and scrape the bottom of the pan with a spoon. Add remaining 1 tbsp pesto and stir. A

Add zucchini noodles to the pan, and toss with tongs to coat in the sauce at the bottom of the pan. Cook for 8-10 minutes until zucchini is soft.

Stir in remaining parmesan cheese and roasted tomatoes. Serve right away with extra parmesan cheese if desired.