

Tuscan Chicken Skillet

INGREDIENTS

- 1 lb. chicken breast tenderloins
- 1 onion, diced
- 3 cloves garlic, minced
- 12 oz. mushrooms, sliced
- ½ cup sun-dried tomatoes, chopped
- 15 oz. fire-roasted diced tomatoes
- 1 tsp. oregano
- ½ tsp. thyme
- Cooking fat
- Sea salt and freshly ground black pepper

DIRECTIONS

1. Add the chicken and brown for 3 minutes on each side.
2. Remove chicken and set aside on a plate.
3. Add some more cooking fat to the skillet if necessary.
4. Add the sliced mushrooms in a single layer and brown for a few minutes per side. Remove from the pan and set aside.
5. Add the onion and cook until soft, about 4 minutes.
6. Add the garlic and sun-dried tomatoes and sauté for 2 to 3 minutes.
7. Stir in the diced tomatoes, oregano, thyme, and season with salt and pepper to taste.
8. Transfer the chicken back to the pan.
9. Cover and cook until the chicken is cooked through, about 10 to 12 minutes.
10. Return the mushrooms to the pan, combine well, adjust the seasoning if needed, and serve.