

**TOMATO PESTO VEG WITH CHICKEN**

- 1 LARGE BREAST OF CHICKEN
- 8 CHERRY TOMATOES, QUARTERED
- 1 CHILI PEPPER, SLICED
- 1 PORTABELLA MUSHROOM CAP, SLICED
- 1 GREEN APPLE, SLICED
- 1/2 CUP OF BABY SPINACH LEAVES
- 2 TBSP OLIVE OIL
- 1 TBSP SAFFRON
- 1 TBSP SACLA TOMATO PESTO



COAT CHICKEN WITH OLIVE OIL AND SAFFRON. FRY UNTIL JUST GOLDEN.  
ADD MIXED VEG, APPLE AND PESTO. SAUTEE ON MEDIUM HEAT FOR 10 MIN.  
COVER AND COOK FOR 10 ADDITIONAL MINUTES, UNTIL APPLES HAVE  
LIGHTLY BLACKENED. SLICE CHICKEN, TOSS AND SERVE OVER SPINACH  
FETTUCINI OR WHOLE WHEAT ROTINI.