

## Pesto Chicken Breasts

By: Tastefully Simple

### Ingredients:

- 4-6 boneless, skinless chicken breasts
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 can (8 oz) tomato sauce
- 6 1/2 - 7 1/2 oz. jar marinated artichoke hearts, drained and chopped
- 2 tablespoons Dried Tomato & Garlic Pesto Mix
- Or, 1 tsp. basil, 1 tsp oregano, 1/2 tsp. salt, 1 tsp pepper, 1 tsp onion powder
- 1 garlic clove
- 2-4 tablespoons crumbled feta cheese, optional

### Instructions:

#### Crockpot:

1. Combine diced tomatoes, tomato sauce, spices, artichoke hearts and garlic in a bowl. Mix well.
2. Place chicken in crockpot
3. Pour sauce ingredients over chicken.
4. Cook on LOW 4-5 hours.
5. Top each piece with feta cheese, if desired
6. Serve over rice or pasta

#### Bake:

1. Preheat oven to 350 degrees
2. Spray 13 X 9 baking dish with Pam
3. Combine diced tomatoes, tomato sauce, spices, artichoke hearts and garlic in a bowl. Mix well.
4. Place chicken in baking dish.
5. Pour sauce ingredients over chicken.
6. Bake in oven for 45-60 minutes or until tender and meat reaches 165 degrees F.
7. Top each piece with feta cheese, if desired
8. Serve over rice or pasta

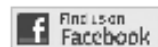
#### Freezer:

Combine all ingredients, except cheese; place in gallon resealable bag, freeze. Thaw completely before baking or placing in crockpot.



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