

Chicken Alfredo Skillet - Impossibly Easy

- Prep Time 20 min
- Total Time 35 min
- Servings 6

- 1 tablespoon olive oil
- 1 1/4 lb boneless skinless chicken breasts, cut into 1-inch cubes
- 3 cups sliced zucchini (about 4 medium or 1 lb)
- 2 cups Original Bisquick™ mix
- 1/2 cup shredded Parmesan cheese
- 3 tablespoons chopped fresh basil leaves
- 2/3 cup milk
- 3/4 cup Alfredo pasta sauce
- 1 cup chopped tomatoes



1. Heat oven to 400°F. In 12-inch ovenproof skillet, heat oil over medium-high heat. Add chicken and zucchini. Cook 5 to 7 minutes, stirring occasionally, until chicken is no longer pink.
2. Meanwhile, in medium bowl, stir together Bisquick™ mix, Parmesan cheese, 2 tablespoons of the basil and the milk until soft dough forms.
3. Stir Alfredo sauce into chicken mixture. Move mixture toward center of skillet. Drop 12 heaping tablespoonfuls of dough around edge of skillet.
4. Bake 12 to 14 minutes or until biscuits are golden brown. Spoon tomatoes over chicken mixture. Sprinkle with remaining fresh basil.