One Pot Chicken and Vegetable Skillet

- 20minprep time
- 45mintotal time
- 9ingredients
- 4servings

2 tablespoons olive oil
4 boneless skinless chicken breasts, cut into
1-inch pieces (about 20 oz)
1/2 cup finely chopped onion
1 teaspoon salt
1/2 teaspoon Italian seasoning
1/4 teaspoon pepper
1 can (14.5 oz) Muir GlenTM organic diced tomatoes, undrained
1 bag (16 oz) frozen broccoli, cauliflower and carrots

1 cup shredded mozzarella cheese (4 oz)



- 1. In 12-inch nonstick skillet, heat olive oil over medium-high heat. Add chicken, onion, salt, Italian seasoning and pepper. Cook 4 to 5 minutes, turning occasionally, until chicken is no longer pink in center and browned. Reduce heat to medium.
- 2. Stir in tomatoes and frozen vegetables. Cover and cook 15 to 20 minutes or until vegetables are tender and heated through.
- 3. Sprinkle with cheese. Cover and cook 1 to 2 minutes or until cheese is melted.