

## Ingredients

product	specification	Amount
boneless chicken breasts	cubed	500-600g
mushrooms	sliced	200-250g
yellow onion	diced	1/2 medium-large onion
garlic cloves	minced	2-3 cloves
medium tomatoes	diced	2
Cannellini/kidney Beans	drained	1 can
sun-dried tomatoes	chopped	1/2 cup
black olives	cut	1/3 jar
olive oil	-	2-3 Tbsp
honey	-	1 Tbsp
balsamic vinegar	-	1 Tbsp
oregano	-	1 tsp
thyme	-	1 tsp
fresh basil	chopped	2 Tbsp

(3-4 servings)

## Preparation

In a large cast iron skillet heat oil over medium heat, add the cubed chicken pieces and cook for about 8 minutes on both sides, until cooked through. Remove chicken and transfer to a plate.

Add 1 Tbsp of olive oil to the skillet and sauté the sliced mushrooms 5 – 7 minutes until the mushrooms are tender and the juices have evaporated. Set aside.

Add another 1 Tbsp olive oil to the skillet and the diced onion. Sauté the onions 3 – 4 minutes until translucent. Add the minced garlic to the onions and sauté together one more minute. Add salt and pepper to taste while cooking.

Add 1 Tbsp olive oil to the skillet and toss the diced tomatoes, sun-dried tomatoes, Cannellini beans, and black olives. Season again with salt and freshly ground black pepper. Sprinkle in the oregano, thyme and drizzle the balsamic vinegar and honey. Stir a few minutes.

Next, add the cooked chicken and mushrooms to the skillet – stir and cook 1-2 minutes, or until chicken is heated through. Add more salt and pepper if needed.

Serve hot, garnished with the fresh basil.