

Ingredients

- 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.