

# Chicken and Tortellini Pesto Skillet



A delicious chicken and tortellini pesto dinner that needs only one pan to create.

By My Hot Southern Mess

**Prep:** 10 mins

**Cook:** 30 mins

**Total:** 40 mins

**Servings:** 6

**Yield:** 6 servings



## Ingredients

2 tablespoons olive oil

1 ½ pounds chicken breast, cubed

salt and ground black pepper to taste

½ cup chicken broth

½ cup prepared pesto

½ cup heavy cream

1 cup Parmesan cheese, divided

1 cup baby spinach

½ cup cherry tomatoes, halved

1 (16 ounce) package refrigerated cheese tortellini

## Directions

### Step 1

Heat olive oil in a large skillet over medium-high heat. Add chicken to the skillet and season with salt and pepper. Saute until chicken is cooked through and has browned, 5 to 10 minutes. Remove from skillet and transfer to a bowl; cover to keep warm. Set aside.

### Step 2

Deglaze pan with chicken broth over medium heat, scraping up any browned bits. Stir in pesto and heavy cream. Cook until thickened, 3 to 5 minutes. Mix in 1/2 cup Parmesan cheese and stir until melted. Add in spinach and tomatoes. Cook until spinach begins to wilt, 3 to 5 minutes.

### Step 3

Add tortellini and cooked chicken and continue cooking until bubbly and hot, 5 to 10 minutes. Sprinkle with remaining 1/2 cup of Parmesan cheese and serve.

## Nutrition Facts

**Per Serving:** 634 calories; protein 43.5g; carbohydrates 38g; fat 34.5g; cholesterol 143.4mg; sodium 834.8mg.