

Jill's favorite

CREAMY TOMATO TORTELLINI

Ingredients

1 lb boneless, skinless chicken breasts, cut into
1-in. cubes
2 tsp Italian seasoning, divided
1/2 tsp salt
1/4 tsp pepper
2 Tbsp olive oil, divided
1 large onion, chopped
1 habanero pepper, seeded and finely chopped

3 garlic cloves, minced
1 can (14.5 oz) fire-roasted diced tomatoes, drained
2 cups heavy whipping cream
1 package (19oz) frozen cheese tortellini, cooked and
drained
1/2 cup shredded Italian cheese blend
1/3 cup chopped fresh basil

Instructions

1. In a Dutch oven, saute chicken, 1 tsp Italian seasoning, salt and pepper in 1 Tbsp oil until meat is no longer pink, about 5 minutes. Remove from pan.
2. In the same pan, add the onion, pepper, garlic and the remaining Italian seasoning and oil; reduce heat to medium. Cook until onion is tender.
3. Add tomatoes; cook and stir 2 minutes.
4. Stir in cream; bring to a boil.
5. Add tortellini, chicken and cheese; heat through. Top with basil.