

# EASY SKILLET PESTO CHICKEN & BEANS



## Ingredients

- 8 small chicken thighs (about 2 pounds)
- Kosher salt and pepper
- 1 tbsp. olive oil
- 8 oz. green beans, halved
- 1 c. cherry tomatoes
- 1 15-ounce can butter beans, rinsed
- 2 tbsp. prepared pesto
- Grated Parmesan and chopped basil, for serving



**MEREDITH**  
INSURANCE AGENCY

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1. Heat oven to 425°F. Season chicken thighs with 1/2 teaspoon each salt and pepper. Heat oil in large, oven-safe skillet on medium-high. Add chicken, skin side down, and cook until golden brown, about 6 minutes.
2. Turn chicken over; add green beans, cherry tomatoes, and butter beans, and season with 1/4 teaspoon salt. Roast until chicken is cooked through, 12 to 15 minutes.
3. Brush pesto over chicken and serve with grated Parmesan and chopped basil.

Original Recipe:

<https://www.goodhousekeeping.com/food-recipes/a35227591/skillet-pesto-chicken-and-beans-recipe/>