

Less than 30 minutes

Serves 4

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Ingredients

- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 1 packet (550g) skinless chicken breasts, each cut into 3 pieces
- 1 punnet (500g) cherry tomatoes
- ½ cup (125ml) white wine
- 3 cups (750ml) chicken stock
- 3 cloves garlic, crushed
- 1 cup (250ml) pasta rice (risoni or orzo)
- Basil pesto and fresh basil, for serving

Method

1. Heat oil in a heavy-bottomed pan over medium heat.
2. Season chicken and brown all over. Remove and set aside.
3. Add tomatoes, wine, stock, garlic, pasta rice, season and bring to the boil.
4. Reduce heat and simmer for about 8 minutes.
5. Return chicken to pan and cook for 5-8 minutes more, until pasta and chicken are done.
6. Serve from the pan with dollops of basil pesto and garnished with fresh basil.

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