

One Pan Chicken, Chickpeas & Broccoli

6 ingredients · 20 minutes · 2 servings



Directions

1. Heat the oil in a large pan over medium heat. Add the chicken and cook for six to seven minutes or until cooked through. Add the lemon juice and half of the Greek seasoning. Add a splash of water if needed. Stir to combine and then add the chicken to a plate to set aside.
2. To the same pan, add the broccoli and sauté for three to four minutes or until slightly tender. Stir in the chickpeas, remaining lemon juice, and Greek seasoning. Add water if needed.
3. Stir the chicken back in and cook for another two to three minutes. Divide evenly between bowls or plates and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is approximately 1 1/2 cups.

More Flavor

Add parmesan cheese.

Ingredients

- 2 tbsps** Extra Virgin Olive Oil
- 10 ozs** Chicken Breast (boneless, skinless, cut into cubes)
- 1** Lemon (juiced, divided)
- 2 tbsps** Greek Seasoning (divided)
- 3 cups** Broccoli (cut into florets)
- 1 1/2 cups** Chickpeas (drained, rinsed)

