

Grilled Chicken and Vegetable Tortellini

Ingredients

4 servings

Zucchini, cut in half lengthwise	4 small (1.25 lb)
Chicken breasts, boneless	2 (13 oz.)
Italian herb seasoning	1 T
Tortellini, cheese-filled	1 (19-oz.) package
Pesto, reduced-fat	1 (7-oz.) container
Tomatoes	2 large
Cheese, parmesan	TT

Preparation

- Preheat oven to 300° to 350° (medium) heat. Sprinkle zucchini and chicken with seasoning.
- Bake zucchini until tender, about 15 minutes.
- Bake chicken for 30 minutes or until cooked through.
- Meanwhile, prepare tortellini according to package directions.
- Coarsely chop chicken and zucchini. Toss tortellini with pesto, tomatoes, chicken, and zucchini. Serve immediately.
- Garnish, if desired.