## One Pan Chicken with Vegetables ©www.BakingInATornado.com

## **Ingredients:**

1 yellow squash, sliced

1 1/2 cups broccoli florets

1 cup grape tomatoes, halved

1/4 onion, sliced

1/2 red pepper, sliced

2 cloves garlic, minced

1/3 cup raspberry walnut vinaigrette salad dressing

3 boneless, skinless chicken breasts, sliced into strips

1/4 cup bacon bits

2 TBSP raspberry walnut vinaigrette salad dressing salt, pepper, garlic powder, paprika sliced almonds

OPT: Serve over brown rice

## **Directions:**

\*Place the squash, broccoli, tomato, onion and pepper into a bowl with the garlic and 1/3 cup raspberry vinaigrette. Mix well. Cover and refrigerate for 4 hours or up to overnight. Mix now and then.

- \*Cover a sheet pan with tin foil. Preheat oven to 375 degrees.
- \*Place the chicken strips on one side of the sheet pan. Drizzle with 2 TBSP raspberry vinaigrette, sprinkle with salt, pepper, garlic powder and paprika. Mix with your hands so all of the chicken is coated.
- \*Spread the vegetables onto the rest of the pan. Sprinkle with salt, pepper and bacon bits.
- \*Bake in the oven for about 30 minutes or until the chicken is fully cooked.
- \*Serve over brown rice. Sprinkle with sliced almonds.