



Almond Butter Marinara Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 whole boneless skinless chicken filets
- 1/2 jar of almond butter (peanut butter is a fine substitute)
- 1 can of tomato sauce
- 1 can of tomato paste

- 2 tsp olive oil

- 2 tbsp basil
- 2 tbsp oregano
- 4 tbsp garlic powder
- 1 pound penne

Instructions

Grill chicken until thoroughly cooked on both sides. Add spices as desired. In a large skillet or small pot, begin to melt the almond butter on low heat. When the almond butter is easy to stir with a spoon, mix in tomato sauce, tomato paste olive oil, basil, oregano, and garlic powder. Let simmer for 1/2 hour, stirring often until the mixture is thick and begins to crisp.

Boil and drain pasta and drizzle with olive oil to prevent sticking. Layer chicken over pasta and top with sauce mixture, fresh grated parmesan or romano.