Pesto Chicken and Quinoa

Ingredients:

- 2 lbs boneles<mark>s, skinless chicken breasts</mark>
- 3/4 cup uncooked quinoa
- 1.5 cups low-sodium chicken broth
- 1 red bell pepper diced
- 14.5oz can fire roasted diced tomatoes
 OR crushed tomatoes
- juice & zest of one lemon
- 1 red onion, diced
- ½ cup pesto
- ½ cup-1 cup shredded mozzarella cheese

Directions

- 1. Dice chicken into bite size chunks and season with salt and pepper. Chop other veggies.
- 2. Add all ingredients to <u>crockpot</u> and cook on low for 6-8 hours on low setting.
- 3. Remove lid, and stir well. Taste and add salt and pepper if needed. Top with shredded mozzarella cheese and replace lid.

 Let cheese melt- takes about 10 minutes
- 4. Drizzle with pesto on top, and enjoy!