

## **Baked Pesto Chicken**

Pesto adds a sensual, aromatic flavour to this easy chicken weeknight chicken dish that can be equally pleasing for a dinner party too!

### Ingredients:

4 boneless, skinless chicken breasts

½ c. pesto

1 c. grated mozzarella cheese

1 tomato, chopped

1 Tbsp fresh Basil, finely chopped

1 Tbsp fresh Italian parsley, finely chopped

Freshly ground sea salt and black pepper to taste.

Preheat oven to 350 degrees Fahrenheit. Line baking sheet with parchment paper or aluminum foil.

Lightly season chicken breasts with freshly ground sea salt and black pepper on both sides. Generously spread pesto on both sides of chicken breasts and place on lined baking sheet. Bake in preheated oven for 30 minutes.

While chicken is baking, grate mozzarella and chop tomato, basil and Italian parsley. After 30 minutes in oven, quickly remove baking sheet and top each breast with ½ the mozzarella, then chopped tomato, basil and Italian parsley, adding remaining ½ grated mozzarella on very top. Return to oven and continue baking for 25 minutes, or until chicken is cooked through and no longer pink. Serve and enjoy!