4 Ingredient Pesto Chicken Bake



Substitutions/Additions/Considerations

Vegetable/Fruit Additions

Cauliflower Mushrooms Broccoli

Onions Bell Peppers Sundried Tomatoes

Artichokes Eggplant

Squash (Zucchini, Crooked Neck, Acorn, Butternut, Spaghetti, etc.)

Cheeses

Cheddar Goat Cheese Roman

Provolone Asiago Fontina

Parmesan

* **Author:** Bailey Sissom
* **Prep Time:** 5 mins
* **Cook Time:** 30 mins
* **Total Time:** 35 minutes
* **Yield:** 3 chicken breasts

**Ingredients**

* 3-4 chicken breasts (approximately 1 lb. total)
* 1 6-8 oz. basil pesto (or ¾-1 cup pesto)
* 3-4 slices mozzarella cheese or shredded mozzarella cheese
* 2 medium \*tomatoes, sliced (or 1 can undrained whole or diced Italian tomatoes)
* \*if using fresh tomatoes then add ½ cup of water or broth to keep the dish from drying out. More can be used if needed.
* 1 TBS olive oil
* Salt and Pepper to taste (optional)
* Sprinkle with Italian Seasoning (optional)

**Instructions**

1. Preheat the oven to 350° F.
2. Coat the baking dish [or roasting pan] with 1 TBS olive oil to keep the chicken from sticking.
3. Place chicken breasts evenly spaced in a baking dish [or roasting pan].
4. Use a spoon to cover chicken with pesto.
5. Top each chicken breast with 1 slice of mozzarella cheese and 2 sliced tomatoes. \*If using canned tomatoes then evenly coat each chicken breast with tomatoes and pour remaining juice in the baking dish [pan].
6. If using fresh tomatoes then add ½ cup of water or broth to keep the dish from drying out. More can be used if needed.
7. Bake for 30-40 minutes, or until chicken is no longer pink in the middle and the cheese is bubbly and golden. Internal temperature should be 165°F or more for poultry.