



Caprese Chicken

Chef's Pro Tip: If you prefer you can grill the chicken for an extra layer of flavor. It is important to make sure chicken is fully cooked, but do not overcook the chicken, as overcooked chicken breasts can be quite dry.

**1 package
boneless skinless
chicken breasts**

**1 8oz. Carolina
Flavors Basil**

Pesto

**1 log Siano
Mozzarella
Cheese**

**2 Roma
Tomatoes OR 8oz
marinated,
roasted tomatoes**

Preheat oven to 350F.

Season the chicken breasts with salt and pepper. Heat a large skillet over medium high heat. Drizzle pan with olive oil/vegetable oil blend to just coat the bottom. Carefully add chicken breasts one at a time and cook the chicken 3-4 minutes per side or until it is nicely browned.

Place seared chicken in a shallow baking dish and top each chicken breast with 1-2 Tb of pesto. Add a few slices of roma tomato or marinated tomatatoes, and finally top with a few thick slices of mozzarella cheese.

Place topped chicken in the oven and cook for 15-25 minutes or until the chicken is cooked through and the cheese is melted.

Enjoy!