

Chicken Pesto Bake

Servings: 4

Prep time: 15 minutes

Cook time: 20 - 25 minutes

Ingredients:

- 4 boneless, skinless chicken breasts (about 1.5 lbs total)
- 1/2 cup pesto (store-bought or homemade)
- 1 (14.5 ounce) can diced tomatoes, drained
- 1 cup shredded mozzarella cheese
- Salt and pepper to taste

Directions:

Step 1

Preheat Oven: Preheat oven to 400°F (200°C).

Step 2

Prepare Chicken: Place chicken breasts in a baking dish. Season with salt and pepper.

Step 3

Spread Pesto: Spread pesto evenly over each chicken breast.

Step 4

Top with Tomatoes: Top each chicken breast with diced tomatoes.

Step 5

Add Cheese: Sprinkle mozzarella cheese evenly over the tomatoes.

Step 6

Bake: Bake for 20-25 minutes, or until chicken is cooked through (internal temperature reaches 165°F) and cheese is melted and bubbly.

Step 7

Serve: Let the chicken rest for 5 minutes before serving.

Tips and Variations

- **Add Veggies:** Add chopped spinach, mushrooms, or bell peppers to the baking dish along with the tomatoes.
- **Spice it Up:** Add a pinch of red pepper flakes to the pesto for some heat.
- **Different Cheese:** Use provolone, feta, or a blend of cheeses instead of mozzarella.
- **Side Dish:** Serve with roasted vegetables, a side salad, or your favorite grain.

Enjoy! This simple and flavorful Chicken Pesto Tomato Bake is a quick and easy weeknight meal.