



CHEESY PESTO CHICKEN

https://www.mainland.co.nz/recipe/Cheesy_Pesto_Chicken.html



Prep Time
15 MINS

COOKING Time
30MINS

SERVES
2

A simple, easy classic dinner that all the family will love.

Ingredients

- ½ × 400g can of cherry tomatoes
- 300 g chicken breasts (boneless, skin off) 1 per serve
- 25 g basil pesto
- ½ C Mainland grated tasty cheese
- 300 g agria potatoes chopped into 2.5cm chunks
- ½ tbsp olive oil
- ½ handful fresh basil chopped
- 60 g rocket

Method

1. Heat the oven to 180°C.
2. Pour the juice and half of the cherry tomatoes into the base of a lasagne style baking dish, large enough for the chicken to fit in a single layer.
3. Place the chicken breasts in the dish in a single layer and then divide the pesto between each breast, gently spreading it across the surface. Season with salt and pepper, add the remaining cherry tomatoes and sprinkle with cheese.
4. At the same time toss the potatoes in a little oil and place in a medium sized roasting dish.
5. Bake the chicken and potatoes for 35-40 minutes until the chicken is cooked through and the potatoes crisp. If the chicken is ready before the potatoes then remove from the oven and let it rest for a few minutes.
6. Serve the chicken sprinkled with chopped basil with rocket and crispy potatoes alongside.

Chef's tips

If using large chicken breasts then they may take a little longer to cook.