

Baked Chicken Pesto

- 4 boneless, skinless chicken breasts
- Salt and freshly ground pepper for seasoning the chicken
- ½ cup basil pesto
- 2 ounces (½ cup, grated) mozzarella cheese

Preheat oven to 375°F. Trim chicken and cut each chicken breast lengthwise into strips.

Spread half of the pesto in the bottom of a baking dish. Lay the chicken strips on top, then spread the rest of the pesto on top of the chicken.

Cover the baking dish with foil and bake the chicken for 25-30 minutes.

Uncover, sprinkle cheese over the top and put the dish back into the oven without the foil and cook 5-10 minutes more until the cheese is melted and browning.

Serve hot, with rice or pasta, if you want to soak up some of that yummy pesto juice!