

CREAMY PESTO CHICKEN WITH ROASTED TOMATOES

Quick, simple & flavoursome. Quality seasonal produce, ready in 25 minutes & serves 4!

Ingredients

4 skinless chicken breasts
3 tbsp pesto (from our deli)
85g mascarpone/Philidelphia
4 tbsp olive oil
100g breadcrumbs
Punnet of cherry tomatoes
Handful pine nuts
Handful basil leaves (optional)

Accompaniments - Serve with boiled new potatoes or crusty bread.

Cooking instructions

- Heat oven to 200C/fan 180C/gas 6.
- Use a small sharp knife to make a slit along the side of each chicken breast to form a pocket.
- Mix together the pesto & cheese, spoon a ¼ of the mixture into each chicken breast & smooth over the slit to seal.
- Brush 1 tsp of oil over each chicken breast & season well.
- Tip the breadcrumbs onto a large plate & season.
- Place each breast on the plate & press all over with the breadcrumbs.
- Place in a lightly oiled shallow baking dish with the tomatoes. Drizzle over the remaining oil.
- Cook in the oven for 20-25 mins until the chicken starts to turn golden & is cooked through. Scatter over the pine nuts & cook for 2 more minutes. Sprinkle with basil leaves (optional)