

Chicken, Pesto, Taleggio & Roasted Tomatoes



Serves 6

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

6 skinless boneless chicken breasts

Salt and freshly ground black pepper

175 g Taleggio cheese (straight from the fridge), cut into small cubes

3 tbsp pesto

2 tbsp freshly chopped basil

3 tbsp cream cheese

50 g fresh breadcrumbs

A pinch of paprika

400 g cherry tomatoes

2 tbsp olive oil

1 tbsp balsamic vinegar

1. Preheat the oven to 220C/Gas mark 7. Arrange the chicken breasts in a single layer in an ovenproof dish or roasting pan and season with salt and freshly ground black pepper.
2. Mix the Taleggio, pesto, basil, and cream cheese in a bowl and season with salt and freshly ground black pepper. Spoon on to the chicken breasts, spreading the mixture out to cover them completely. Sprinkle with the breadcrumbs and dust with a little paprika.
3. Bake for 20 minutes, then arrange the tomatoes around the chicken, pour the oil and vinegar over them, and return to the oven for a further 10 minutes or until the chicken is just cooked through. Be careful not to overcook it.
4. To serve, arrange a chicken breast on each plate with a few tomatoes, then spoon over some of the juices from the dish.