

Creamy Pesto Chicken



Serves 2

Prep 15 mins

Cooking 30 mins

Easy

Ingredients

2 boneless, skinless chicken breasts
1 ½ tbsp homemade pesto
40g mascarpone
2 tbsp olive oil
50g breadcrumbs, made from day-old bread
90g baby tomatoes on the vine
handful of pine nuts
handful of basil leaves

Homemade pesto:

25g pine nuts,
40g basil,
25g parmesan,
75ml olive oil and
1 garlic cloves (optional)

1. Heat the oven to 200C/180C fan/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 & mascarpone & carefully spoon half the mixture into each chicken breast and smooth over the opening to seal.
2. Brush a little oil, ± 1 tsp, over each chicken breast & season well. Tip the breadcrumbs onto a 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 (on the vine in a couple of bunches). Drizzle over the remaining oil.
3. Cook in the oven for 25 - 30 mins until the chicken starts to turn golden and is cooked through. Scatter over the pine nuts and cook for 2 mins more. Sprinkle with basil leaves and serve with new potatoes or crusty bread.
4. **Homemade pesto:** Heat a small frying pan over a low heat. Cook the pine nuts until golden, shaking occasionally. Put into a food processor with 40g basil, 25g parmesan, 75 ml olive oil and a garlic clove, if using. Whizz until smooth, then season to taste.