

Hasselback Chicken Tray Bake



Serves 4 Prep 10 mins

Cooking 15 - 20 mins

Easy

Ingredients

4 skinless chicken breasts
1 ball mozzarella, thinly sliced
4 sun-dried tomatoes, sliced
a handful basil leaves
olive oil
4 tbsp fresh pesto

1. Heat the oven to 200C/ Fan 180C/ Gas 6. Cut slashes into the chicken breasts widthways, about 2 cm apart. Go about two-thirds through the chicken - don't cut all the way through.
2. Add a thin slice of mozzarella, a thin slice of tomato and a basil leaf to each cut and add to a baking tray. Season and drizzle with olive oil. Bake for 15-20 mins until the chicken is cooked and the cheese has melted. Drizzle over the pesto and a few more basil leaves. Serve with a green salad and pasta or potatoes.