

Chicken Caprese

- 1 c. fresh basil leaves
- 1 clove garlic
- ¼ c. grated parmesan
- 2 tsp. olive oil
- 4 pieces boneless skinless chicken breast
- 1 tomato, sliced thin
- 3 oz. shredded mozzarella
- 2 Tbsp. shredded parmesan

Preheat oven to 400. Pulse basil, garlic, and grated parmesan in food processor until smooth. While running, slowly add olive oil. Salt and pepper to finish. Pat chicken dry; place on baking sheet. Spread 1 Tbsp. pesto over each piece. Bake 20 minutes (or until no longer pink in the center). Remove from oven; top with tomato slices, mozzarella and shredded parmesan. Bake 5 minutes more to melt cheese.

Accompany with Cooper-Garrod Chardonnay