
Creamy Pesto Chicken

4 portions

3-4 Boneless, skinless
chicken breasts

1/3 cup of pesto

8 oz. of cream cheese, at
room temperature

2 cups of shredded
mozzarella

- ➊ Preheat oven to 375°
- ➋ In a mixing bowl, combine the cream cheese and pesto. You can microwave the mixture in 10-second intervals if the cream cheese needs to be softened a bit.
- ➌ Prepare your baking dish with non-stick spray
- ➍ Place chicken breasts in baking dish
- ➎ Cover each piece of chicken evenly with the cream cheese pesto mixture
- ➏ Add shredded mozzarella evenly over each piece of chicken
- ➐ Cover the dish with foil
- ➑ Bake at 375 for 45 minutes or until your chicken is fully cooked 165* (some chicken breast pieces are larger than others, so bake accordingly)
- ➒ Uncover and broil for 2 minutes to achieve the golden color on top
- ➓ Be careful, the cheese on top can burn quickly if you broil it for too long! Enjoy over rice or pasta!