

Eat Happy Kitchen
Anna Vocino

CREAMY PESTO CHICKEN BAKE

(Serves 4)

- 4 boneless, skinless chicken breasts, pounded to 1/2" thickness
- Salt and pepper
- 1 teaspoon garlic powder
- 3/4 cup pesto, divided (use the recipe in Eat Happy page 175, see below, or use store-bought)
- 3/4 cup heavy cream
- 1/4 cup chicken broth
- 2 cups mozzarella
- 1 cup cherry tomatoes, halved
- 1/2 cup grated fresh parmesan

Preheat oven to 375 degrees.

Season the chicken breasts well with salt, pepper, and the garlic powder. Place in a 9x12 baking pan.

In a small mixing bowl, whisk together 1/2 cup of the pesto, the heavy cream, and the chicken broth. Pour the mixture over the chicken breasts in the baking pan. Spread the grated mozzarella over the top of all the contents of the pan. Place cherry tomatoes evenly atop the grated mozzarella.

Bake uncovered in the oven for 20 minutes. Remove the casserole dish from the oven and spread the grated parmesan evenly on top, then place it back in the oven to bake for 10 more minutes, or until cheese is golden and bubbly.

Remove from the oven and let stand 5-10 minutes, then garnish with the remaining 1/4 cup of pesto and serve.

HOMEMADE PESTO

(Yields 1 cup)

- 2 cups basil leaves, washed and patted dry
- 1/2 cup pine nuts (raw or toasted, your preference)
- 1 teaspoon minced garlic (or 2 garlic cloves, minced)
- 1/3-1/2 cup olive oil
- 1/2 cup freshly grated parmesan
- Salt and pepper (optional, to taste)

Place the basil leaves, pine nuts, garlic, and olive oil into a food processor or blender. Grind until chopped, about 3-5 pulses. Using a spatula, scrape down the edges. Add the parmesan and pulse 2-3 more times until the pesto is your desired consistency, adding more olive oil for a more liquid consistency and less for a chunky consistency. Season with salt and pepper if desired. Serve immediately.

**Recipe and photo originally published for subscribers at annavocino.substack.com. Homemade Pesto republished from Eat Happy.*