



## Pesto Chicken

### Ingredients

- 6 boneless skinless chicken breasts
- 2 tablespoons [Fustini's Medium SELECT olive oil](#) or [Fustini's Basil Crush olive oil](#)
- 3 tablespoons [Fresh Ligure Pesto](#), divided
- 4 ounces fresh mozzarella, thinly sliced into 6 pieces
- 4 ounces sun-dried tomatoes, julienned
- fresh basil, chiffonade
- shredded Parmesan cheese
- [Fustini's Riserva balsamic](#)

### Directions

#### Step 1.

Preheat the oven to 375°F. Coat a 13 X 9 inch baking dish with Fustini's Single Varietal Olive Oil.

#### Step 2.

Pound each chicken breast to a thickness of approximately ½ inch. Turn breast over and spread 1 teaspoon of Fustini's Ligurian **Pesto** on each piece of meat. Top with mozzarella cheese and sun dried tomatoes. Starting at the widest end of each piece of chicken, roll up the breast tightly and place in prepared baking pan, seam side down. Repeat with remaining pieces of chicken. Top each piece with the remaining pesto. Bake for approximately 45 minutes until internal temperature reaches 165°F.

#### Step 3.

Top with shredded basil, parmesan cheese and a drizzle of Fustini's Riserva Balsamic.