

Caprese Chicken

2 large boneless, skinless chicken breasts
½ 16-oz. bottle Italian dressing
2 heaping tbs. green pesto
1 8-oz. ball fresh mozzarella cheese, cut into ½" slices
1 large tomato, cut into ½" slices
Extra-virgin olive oil
Kosher salt
Freshly ground black pepper
Balsamic glaze or vinegar, for garnish
Fresh basil, julienned, for garnish

Place chicken breasts in a shallow dish or Ziploc bag. Pour in half of the Italian dressing, turning chicken to coat. Either cover the dish with plastic wrap or seal the Ziploc bag and place in the refrigerator to marinate at least 6 hours or overnight.

Preheat oven to 350.

Remove chicken from marinade; discard marinade. Place chicken breasts in an oven-proof dish. Place a heaping tablespoon of green pesto onto each piece of chicken, spreading it gently overtop. Then cover the chicken and pesto with mozzarella slices, then tomato slices. Drizzle some olive oil over the tops of the tomatoes, then sprinkle with a bit of salt and pepper.

Bake at 350 for 35–40 minutes, until cooked through. Turn the oven on to broil (550 degrees); broil until cheese turns golden and tomatoes are slightly charred, about 4 minutes. Be sure to watch carefully to prevent burning.

Remove from oven and allow to cool for 5 minutes. Drizzle with either a balsamic glaze or balsamic vinegar, then garnish with fresh basil.



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