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# Pesto Chicken Bruschetta

SERVES: 6

PREP TIME: 20 min

COOK TIME: 40 min

CALORIES: 513

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4 Chicken breasts

4 Slices fresh mozzarella

2 tbsp Olive oil

1 tsp Salt

Fresh ground black pepper, to taste

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## Basil Pesto

2 cup Basil leaves

1 cup [Pine nuts](#)

1/2 cup Freshly grated parmesan cheese

2 Cloves of garlic

1/3 cup Olive oil

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## Tomato Bruschetta

10 oz Cherry tomatoes, halved or quartered if large

2-3 Cloves of garlic, minced

1/4 tsp Pepper

1/4 tsp Salt

2 tbsp Olive oil

1 tbsp White balsamic vinegar

1 tbsp Lemon juice

4 leaves Fresh basil, cut into thin strips

1. Heat oven to 400°F with a rack in the middle position.

Alternatively heat your outside charcoal or gas grill to medium-high heat.

2. Place all ingredients for the pesto into a small food processor and pulse until combined. We like pesto a little bit "chunky" but tastes differ, so feel free to make it as smooth as you'd like. Also feel free to add more olive oil a little at a time if necessary. Set pesto aside\*\*

3. In a small bowl, toss together all ingredients for the tomato bruschetta. Set aside to let the flavors mingle.

4. Pat the chicken dry and rub with olive oil and sprinkle with salt, pepper.

5. **For baking the chicken in the oven:** Place the chicken breasts in a baking dish and bake until the internal temperature of the chicken is 165° F. About 20-30 minutes depending on the size of your chicken breast. When the chicken is almost done baking, place a slice of fresh mozzarella on each breast. Remove from oven when it is slightly melted but not dripping down the sides of the chicken.

**For grilled chicken:** Place the chicken on the grill and cook until the internal temperature of the chicken is 165° F. When the chicken is almost done being grilled, place a slice of fresh mozzarella on each breast. Remove from the grill when it is slightly melted but not dripping down the sides of the chicken.

6. Top the mozzarella slices with a scoop of pesto and a scoop of bruschetta. Serve immediately.

\*\*Pesto will keep for 1 week in refrigerator if in an airtight container. Pesto also freezes nicely!