

Easy Pesto Caprese Style Chicken



- Two pounds chicken (boneless skinless thighs or boneless chicken breasts fileted)
 - 2-4 teaspoons minced garlic (or as much as you'd like)
 - 4-6 Tablespoons pesto sauce (or as much as you'd like)
 - 1-2 slices thick sliced mozzarella cheese depending on chicken size (or shredded or sliced)
1. Preheat oven to 400°F.
 2. Add chicken breast cutlets to a baking dish in a single even layer. Season the chicken lightly with salt. Add 1/2 teaspoon of minced garlic to each chicken cutlet and spread out over the top. Add 1 tablespoon of pesto to the top of each chicken cutlet and spread evenly over the top. Add 2-3 tomato slices to the top of each chicken. Then sprinkle 1/4 cup of cheese over the top of each chicken cutlet.
 3. Transfer dish to the oven. Cook for 22-25 minutes. Chicken will be ready when the internal temperature reaches 165°F and juices run clear. Cover the baking dish and let the chicken rest about 5 minutes before serving.
 4. Refrigerate any leftovers.