

*A recipe from*



## *Baked Sriracha Pesto Chicken*

### **Ingredients**

- 4 6 oz. boneless, skinless chicken breasts
- salt and fresh ground black pepper for seasoning chicken
- 1 jar (6.3 oz.) Racconto Sriracha Pesto
- 2 oz. (1/2 cup) grated mozzarella cheese

### **Preparation**

Preheat oven to 375° F /190° C. Trim all visible fat and tendons from chicken pieces, then cut each chicken breast lengthwise into 2 pieces.

Spray a 9"x 12" (or 8.5" X 12.5") baking dish with non-stick spray, then spread 1/4 cup Racconto Sriracha pesto over the bottom of the dish. Lay chicken strips over the pesto, then spread 1/4 cup more pesto over the chicken.

Cover the baking dish with aluminum foil and bake the chicken for 25-30 minutes, just until chicken is barely firm and cooked through. Remove foil and sprinkle chicken with 1/2 cup grated mozzarella cheese. Put dish back into the oven uncovered and cook 5 minutes more, just until cheese is melted. Dish may be finished under broiler for a few more minutes for a browned top.

Serve hot.



**Total Prep Time:** 40 minutes