

Chicken Bruschetta with Tomato Sauce

40–60 Min

Ingredients 4 Portions

= Kotányi Produkte

For the pesto

1	Bunch of fresh basil
50 g	Parmesan, grated
2	Garlic cloves
4 tbsp.	Olive oil
1 pinch	Pepper Black, Ground
1 pinch	Sea Salt, Coarse

For the tomato garnish

280 g	Tomatoes
2	Garlic cloves
2 tbsp.	Olive oil
4	Basil leaves, fresh
1 tbsp.	Tuscan Herbs
	Sea Salt, Coarse
	Pepper Black, Ground

Chicken breast fillets

4	Chicken breast fillets
4	Mozzarella, sliced
04 tbsp.	Olive oil
1 tsp.	Sea Salt, Coarse
1 tsp.	Pepper Black, Ground

Preparation

1. To make the pesto: Use a food processor to finely blend all the ingredients until a smooth paste forms. Pour the pesto into a bowl and chill in the fridge.
2. Finely dice the tomatoes. Peel and roughly slice the garlic. Mix the tomatoes with Tuscan Herbs, sea salt, ground pepper, olive oil, basil and garlic in a bowl and put to one side.
3. Preheat the oven to 200 °C (356°F).
4. Rub the chicken breast fillets with salt and ground pepper and coat with olive oil. Place in a baking dish and bake using the conventional oven setting for 25 minutes at 200°C (356°F). Shortly before the end of the baking time, arrange the slices of mozzarella on the fillets.
5. Serve the chicken fillets on plates, drizzle with the pesto and garnish with the tomato mixture.

