



# Chicken Bruschetta with Tomato Sauce

⌚ 40–60 Min ♡ ♡ ♡

## Preparation

### 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

- 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.

