



## Oven chicken breasts with rocket pesto, mozzarella and tomato



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Médio



Custo  
Intermediate



Com quem?  
With family



Nº de pessoas  
4 pessoas

### Ingredientes



To taste: Gallo Extra Virgin Reserve

- 120g of rocket
- 70g of red pepper
- 1 garlic clove
- 4 chicken breasts
- Garlic powder, to taste
- 1 mozzarella
- 2 raw tomatoes
- Basil, to taste
- Salt, to taste
- Pepper, to taste

### Method of preparation

1

In a kitchen robot, put the rocket, the cashews and the garlic clove.

2

Add 100ml of Gallo Extra Virgin Olive Oil Reserve and shred until a thick sauce is obtained.

3

Season it with salt and pepper. Reserve.

4

Season the chicken breasts with salt, pepper and garlic powder.

5

Heat the remaining Gallo Extra Virgin Olive Oil Reserve in a frying pan and seal the meat until it is golden brown.

6

Place the chicken breasts in an oven plate, drizzle with some more Gallo Extra Virgin Olive Oil Reserve and let it cook for 20 minutes.

7

Remove the chicken breasts from the oven and place some pesto on top of each one, then a slice of mozzarella and two slices of tomato.

8

Put it back in the oven for another 10 minutes.

9

Serve it sprinkled with basil leaves.

#### *Produtos utilizados*



*Reserve*

Extra Virgin Olive Oil



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