



### **Pizza Stuffed Chicken Breasts with Roasted Tomatoes**

- 2 (about 7 ounces each) boneless skinless chicken breasts
- 2 slices mozzarella or pepper jack cheese
- 2 slices sandwich style pepperoni slices
- 4 fresh basil leaves
- 2 cherry or grape tomatoes, halved
- 1 Tablespoon basil pesto
- 1 cup cherry or grape tomatoes, halved
- 1 Tablespoon olive oil
- Salt and black pepper to taste
- Olive oil spray as needed for recipe
- 2 teaspoons toasted bread crumbs or crushed croutons, optional
- Garnish: Fresh basil as desired
- Pepperoncini peppers as desired

Preheat oven to 400 degrees F. Spray foil lined rimmed baking pan with oil.

With a sharp knife or scissors, cut a deep slit in long side of each chicken breast. Insert one cheese slice, one pepperoni slice, 2 basil leaves; and 2 cherry tomato halves in each chicken pocket. Place chicken breasts on one side of prepared baking pan. Spread 1/2 Tablespoon pesto over each

chicken breast. Sprinkle about 1 teaspoon grated Parmesan cheese over each; add salt and pepper to taste.

Bake in preheated 400 degree F oven for 15 minutes.

In a small bowl, combine cherry tomato halves with olive oil; season with salt and pepper to taste.

Remove baking pan from oven; place halved tomatoes into pan. Return pan to oven. Bake for about 10 minutes or until chicken is tender and tests 165 degrees F. Sprinkle chicken breast with crushed croutons or toasted crumbs if desired.

Remove chicken from pan; serve chicken topped with roasted tomatoes and pan drippings. Garnish with fresh basil and pepperoncini peppers as desired. Serve warm. Yield: 2 chicken breasts

**Cook's Note:** I like to use pepper jack cheese since it adds a spicy flavor. If you don't have cheese slices, use about 1 ounce shredded cheese for each chicken breast.

**About the Recipe:** The chicken is stuffed with all the goodness of a pizza. Melting cheese, pepperoni, fresh basil leaves, and tomatoes are inside, creating a flavorful surprise. The roasted tomatoes form a chunky tomato topping.