

# Skillet Caprese Chicken

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This is an easy and healthy weeknight dinner! It can be made with chicken thighs or chicken breasts.

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## Ingredients

- 4-5 chicken breasts or chicken thighs; enough to fit into the pan without being crowded; room temperature
- 1 pint cherry tomatoes; cut in half
- basil pesto; use my recipe on From Scratch with Maria search "pesto"
- mozzarella cheese; shredded or whole
- fresh basil for serving



## Instructions

1. Preheat oven to 400 degrees
2. Heat a large skillet over medium/high heat
3. Sprinkle the chicken with salt, and place the chicken in the skillet
4. Cook until the side gets brown, and turn on the other side; don't worry about cooking it through, it will finish cooking in the oven
5. Cover each piece of chicken with about 1 tablespoon or so of basil pesto
6. Pour the tomatoes around the chicken
7. Place the skillet into the oven for about 10 minutes
8. Take the skillet out, and cover each piece of chicken with mozzarella, use as much as you like
9. Place the skillet back in the oven and bake until the chicken is cooked though, 165 degree, the cheese has melted, and the tomatoes have softened
10. Serve with fresh basil!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/skillet-caprese-chicken/>