

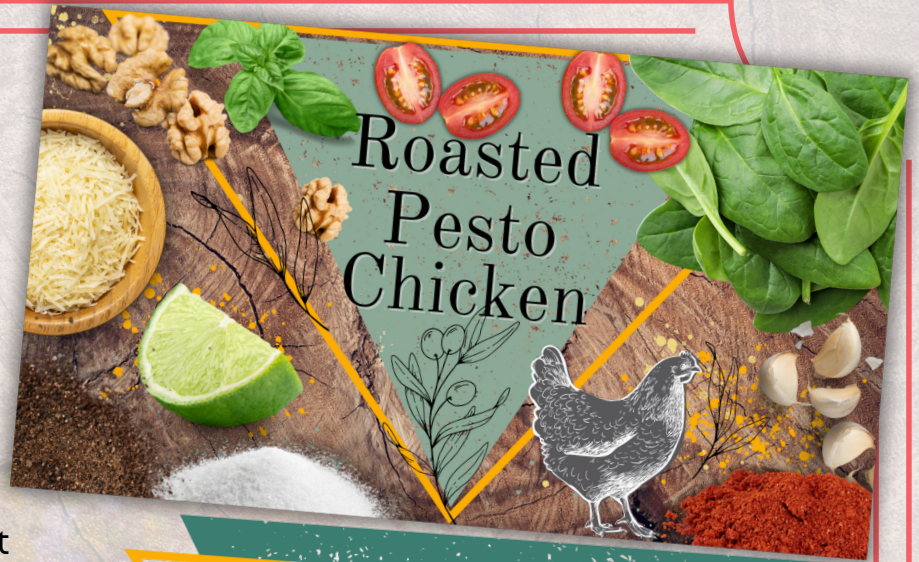
Cooking  
is  
Bliss!

## Ingredients

- 2 ½ pounds of chicken breast
- 2 tsp. salt
- 1 tsp. black pepper
- 1 tsp. paprika
- ¾ cup spinach
- ¾ cup basil
- 5 cloves garlic
- ½ of a lime (1 tbsp lime juice) (optional)
- ¾ cup parmesan cheese
- ¼ cup walnuts
- ¼ cup olive oil
- ¼ cup diced grape tomatoes
- 4 tbsp. parmesan cheese



1. Preheat the oven to 425 on the roast.
2. Butterfly the chicken breasts & arrange them on a baking sheet. Season with salt, black pepper, & paprika then set aside.
3. Add spinach, basil, garlic, lime, parmesan cheese, & walnuts to a food processor & pulse until finely chopped. Add half the olive oil & allow the food processor to run for about ten seconds then add the next half of the olive oil and process until well blended.
4. Cover both sides of the chicken breast with pesto & place in the oven for approximately 12-15 minutes depending on the thickness of your chicken breast.
5. Top with diced grape tomatoes & parmesan cheese & return to the oven on broil for 2 minutes.
6. Serve with sides of your choice! I served this with white rice & cinnamon-roasted carrots.



## Roasted Pesto Chicken

This roasted pesto chicken is incredibly delicious! The homemade pesto is bursting with flavor, easy to make & you can have dinner on the table in under 30 minutes! The flavors are undeniably amazing! A must try!

