

## Stuffed Pesto Chicken      Serves 2

### Ingredients

- 2 chicken breasts
- 2Tbsp basil pesto
- 100g fire roasted peppers
- 50g mozzarella (or your favourite cheese)
- large handful of baby spinach

### Method

Preheat oven to 200C.

1. Slice chicken breasts in half length ways (like you would a burger roll).
2. Spread a Tbsp of pesto on each breast.
3. Lay the baby spinach on top of the pesto.
4. Stuff the peppers with the cheese and distribute over the two breasts.
5. Season and fold the top of the chicken over the ingredients, you could use a tooth pick to secure but i find it sits in place quite well.
6. Place chicken in oven and bake for around 20mins.
7. Serve with a nice fresh garden salad.

### Tips

When we feel like indulging a little, i'll place a rasher of streaky bacon on top of the chicken before baking, its worth the extra calories!

Also a sprinkle of Italian herbs and a drizzle of olive oil on top of the chicken can make a welcome change.