



# Chicken Pesto Sandwiches

SERVINGS: 4

PREPPING TIME: 20 MINS

COOKING TIME: 30 MINS

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## Ingredients

4 chicken breasts, thin  
salt  
pepper  
Italian seasoning  
olive oil  
Italian bulky rolls  
5 cloves garlic  
1tbsp lemon juice  
1 cup parmesan cheese  
4oz basil  
4oz pine nuts  
mozzarella cheese  
handful of raw spinach

## Directions

- 1.Preheat oven to 350 degrees.
- 2.Sprinkle salt, pepper and Italian seasoning on the chicken and bake for about 25 minutes or until chicken is cooked through.
- 3.In a saute pan, toast pine nuts until starting to brown slightly, stirring constantly.
- 4.Add basil, parmesan cheese, about ¼ cup of olive oil, garlic, lemon juice and pine nuts to a food processor and pulse all dry ingredients, slowly adding the oil as needed.
- 5.Once chicken is cooked add roasted red peppers and sliced mozzarella and return to oven for a few minutes.
- 6.Toast rolls, spread pesto on top and bottom buns, add chicken and add raw spinach.
- 7.I like to cut these in half and serve.

*These sandwiches are bright, fresh and irresistibly savory. Perfect for lunch or dinner this is the perfect Springtime addition. The freshness of the spinach and pesto makes this sandwich a must have.*