

CATERING · MEAL PREP · JUICES

Hasselback Caprese Chicken Breast

The hasselback technique cooks the chicken faster and ensures you get a burst of flavorful gooey filling with each bite. This quick one-pan dinner is packed with protein and veggie goodness, is easy to make, and the whole family will love it.



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You'll need:

- 2 boneless, skinless chicken breasts (approx 8 ounces each)
- ½ teaspoon salt, divided
- teaspoon ground pepper, divided
- 1 medium tomato, sliced

- 3 ounces fresh mozzarella, halved and sliced
- ¼ cup prepared pesto
- 8 cups broccoli florets
- 2 tablespoons extra-virgin olive oil

To make:

- 1. Preheat oven to 375°F. Coat a large rimmed baking sheet with cooking spray.
- 2. Make crosswise cuts every ½ inch along both chicken breasts, slicing almost to the bottom but not all the way through.
- 3. Sprinkle chicken with ¼ teaspoon each salt and pepper. Fill the cuts alternately with tomato and mozzarella slices.
- 4. Brush with pesto.
- 5. Transfer the chicken to one side of the prepared baking sheet.
- 6. Toss broccoli, oil and the remaining ¼ teaspoon each salt and pepper in a large bowl. If there are any tomato slices left, mix them in.
- 7. Transfer the broccoli mixture to the empty side of the baking sheet.
- 8. Bake until the chicken is no longer pink in the center and the broccoli is tender, about 25 minutes.
- 9. Cut each breast in half and serve with the broccoli.

Enjoy!

Past recipes of the week are posted at our website www.HealthyNow.ca. And OrangeTheory Fitness members always get 15% off Fresh Pressed Juices, and 15% off any Meal Pack!

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