

The Art of Cuisine



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Chicken Pesto Packets

This simple five ingredient main dish recipe is elegant enough for company.

Prep Time: 20 minutes

Cook Time: 25 minutes

Ingredients:

- 4 boneless, skinless chicken breasts
- 8 plum tomatoes, sliced 1/2" thick
- 2 cups frozen asparagus pieces
- 1/2 cup basil pesto
- 2 Tbsp. mayonnaise

Preparation:

Heat grill. Place 1 chicken breast half on 18x12" sheet of heavy duty foil. Divide tomatoes and asparagus over chicken. In small bowl, combine pesto with mayonnaise. Divide this mixture over food on each sheet. Fold foil over chicken and seal edges, using double fold method.

Cover and grill packets 6" from medium coals for 25-30 minutes or until chicken is no longer pink in center.

You can also bake the packets in a preheated 450 degrees oven for 20-30 minutes or until done. 4 servings

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