

# Caprese Stuffed Chicken

**Yield:** serves 4 to 6 **Total Time:** about 40 minutes

**Prep Time:** 10 minutes **Cook Time:** about 30 minutes

Caprese Stuffed Chicken – Juicy chicken stuffed with sundried tomato pesto, gooey mozzarella cheese, and topped with fresh basil!! EASY, ready in 30 minutes, loaded with FLAVOR, and a family dinner favorite!!

- 4 chicken breasts, about 2.75 pounds total weight (select breasts on the thicker side)
- one 3.5 ounce jar [Alessi Sundried Tomato Pesto](#), divided
- 1 handful fresh basil leaves, divided
- 8 slices mozzarella cheese (about 6 ounces)
- 3 to 4 tablespoons olive oil
- kosher salt and freshly ground black pepper, to taste for seasoning
- one 14.5 ounce can petite diced tomatoes, no salt added (I used [these with basil added](#)); don't drain
- [Alessi Balsamic Reduction](#), optional for drizzling



1. Preheat oven to 400F. Using a sharp paring knife, make a pocket in each of the chicken breasts, going about 80% of the way through, taking care not to slice all the way through.
2. Open each chicken breast and spread about 2 to 3 tablespoons tomato pesto to each breast, spreading it on both the top and bottom interior surfaces.
3. Fold each slice of cheese in half and add 2 slices of cheese to each breast.
4. Add about 4 basil leaves to each and seal using toothpicks that are inserted horizontally, almost like you are 'sewing' and the toothpick is your needle. You don't want the toothpicks sticking straight up like fenceposts. You want them flush with the chicken and woven in which will help prevent leakage during cooking.
5. To a large, oven-proof skillet, add the olive oil, add the chicken breasts, season with salt and pepper, and sear for about 3 minutes per side, or until chicken is lightly golden browned.
6. Transfer skillet to the oven (keep the toothpicks in) and bake for about 20 to 25 minutes, or until chicken is nearly cooked through.
7. In the last 5 minutes of cooking evenly add the diced tomatoes around the skillet, return to oven, and continue cooking until chicken is cooked through (internal temp of 165F). All ovens, skillets, and thickness of chicken breasts vary so cooking times will vary; cook as necessary until done given your variables.
8. Spoon some of the pan juices over the chicken and garnish with fresh basil, to taste. Optionally, drizzle with balsamic reduction to taste and serve immediately. Remember to take the toothpicks out or remind those eating it that there are toothpicks present. Chicken is best warm and fresh but will keep airtight in the fridge for up to 5 days.