



**Sovereign™**  
FULL OF GOODNESS

**COOK UP A  
TASTE OF HOME**  
with  
**LEE DURU**

**RECIPE**

**BAKED CHICKEN WITH PESTO  
AND TOMATO CREAM SAUCE  
(BREAST BONE IN)**

**COOKING TIME: 1 HR**  
**SERVINGS: 4**

**EQUIPMENT REQUIREMENTS**

- Oven
- Sauce pan

**INGREDIENTS**

- 4 x chicken breasts bone in
- ½ Tbls mixed dried herbs
- 1 knob butter
- 1 medium onion sliced
- 1 Tsp crushed garlic
- 1 tin chopped peeled tomatoes
- 125 ml cream
- 1 pot shop bought pesto
- 50 g mozzarella cheese
- 50 g feta cheese
- Salt and pepper
- Garnish:
  - 1 small handful of basil

**INSTRUCTIONS**

- Pre-heat oven to 180°.
- Score chicken and season with salt and pepper.
- Pan fry chicken in hot heavy base pan with olive oil.
- Cook chicken 3 min each side until crispy.
- Add onions and butter and cook for 2 min.
- Mix tomatoes, cream, herbs, garlic together and pour over and around chicken.
- Mix cheese together and spread evenly over each chicken piece.
- Season with salt and pepper.
- Bake in oven for 25 min until cheese has melted and sauce is bubbling.
- Remove from oven and present pan on wooden board.
- Dish up serving with fresh green salad on side.
- Garnish with basil leaves.