



Grilled Chicken Margherita

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Easy, healthy grilled chicken margherita topped with melted mozzarella cheese, pesto, and tomato basil garnish.

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| Course | Main Course |
| Cuisine | American |

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| Prep Time | 10 minutes |
| Cook Time | 20 minutes |
| Total Time | 30 minutes |

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| Servings | 4 people |
| Author | Tiffany |

Ingredients

- 4 boneless skinless chicken breasts, pounded to less than 1 inch thickness
- salt and pepper to taste
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning (OR 1/2 teaspoon dried oregano + 1/4 teaspoon dried basil + 1/4 teaspoon dried thyme)
- 4 slices mozzarella cheese
- 1/2 cup basil pesto (try my Easy 5 Minute Pesto Recipe - it's the best!!)
<https://www.lecremedelacrumb.com/easy-5-minute-pesto-15-ways-to-use-it/>
- 1/2 cup cherry tomatoes, halved
- 1 tablespoon fresh lemon juice
- 1/2 cup packed basil leaves, very thinly sliced
- cracked black pepper

Instructions

1. In a large bowl combine chicken, salt and pepper, olive oil, garlic power, and Italian seasoning. Toss to combine.
2. Grill chicken over medium-high heat for about 6-8 minutes on each side until cooked through. Top each piece of chicken with a slice of mozzarella cheese and cook another minute or so until melted.
3. Toss tomatoes, lemon juice, and basil together. Top each chicken breast with about 3 tablespoons pesto, a scoop of tomatoes, and some freshly cracked black pepper. Serve immediately.

Notes

- You can absolutely use store-bought pesto sauce in this recipe, but if you have five extra minutes (you do!) I highly recommend my super easy homemade basil pesto. You can easily sub out the pine nuts for another nut like cashews or walnuts too!

- I almost always **use fresh-squeezed lemon juice** in my tomato topping, because I think it has the best flavor. But, you might not have a fresh lemon laying around. If that's the case, feel free to use bottled lemon juice or even lime.
- After placing the cheese on top of the chicken, I always **close the grill lid** to *help the cheese melt faster* and keep the chicken from drying out.
- To **make your own Italian seasoning** for this chicken, simply combine 1/2 teaspoon dried oregano, 1/4 teaspoon dried basil, and 1/4 teaspoon dried thyme and sprinkle all over the chicken OR swap out Italian seasoning for **Herbs de Provence** (one of my favorite cooking tricks for boosting flavor!).