



Grilled Chicken Margherita



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

Course

Main Course

Cuisine

American

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

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!).