Pizza Pesto Chicken

Ingredients

- 1 Cup of Italian Seasoned Breadcrumbs
- ½ Cup Grated Parmesan (plus more for garnish)
- 1 teaspoon black pepper
- ½ teaspoons salt
- 1 Cup flour
- 2 eggs
- 2 Tablespoons of lemon juice
- 6 Boneless skinless chicken thighs/breasts
- 1 package of cherry/grape tomatoes
- ¾ Cup basil pesto
- 1 ½ Cups mozzarella cheese
- 12-18 slices of pepperoni
- Basil for garnish

Directions

1. Preheat the oven to **400F** degrees.
2. In three shallow dipping bowls, mix together the following:
    a. Bowl 3: Mix together the breadcrumbs and ½ cup of Parmesan
    b. Bowl 2: Mic together 1 Cup of flour and salt and pepper
    c. Bowl 1: Whisk together eggs and lemon juice
3. One at a time, dredge the chicken in the eggs, then into the flour. Then back into the eggs, then into the breadcrumbs. Arrange the chicken in your 9x13 pan so that there is plenty of room between the pieces. Repeat for all the pieces.
4. Pour tomatoes into the spaces between the chicken.
5. **Bake for 20 minutes.**
6. Carefully remove the pan from the oven and spread 1-2 Tablespoons of basil pesto over each piece of chicken.
7. Top each piece of chicken with ¼ cup of mozzarella and 2-3 pieces of pepperoni.
8. **Bake again for 10-15 minutes or until chicken is cooked through at 165 degrees.**
9. Top with extra parmesan and basil before serving.