

Killer Chicken, Mozzarella and Pesto Casserole

by **Laura Spencer, Bonfire Nutrition**



Presented with



Serves 4

Time: 45 minutes

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| 6-8 chicken thighs, <i>boneless and skinless</i> | 1 lemon, <i>juice</i> |
| 1 tsp oregano | 1 cup tomato sauce |
| 1 tsp cumin | pesto sauce |
| 2 tbsp olive oil | 2 tomatoes |
| 1 tbsp butter | 1 cup mozzarella cheese, <i>grated</i> |
| 1 garlic clove | |
| 2 cups mixed mushrooms, <i>white, brown, and portobello</i> | |

1. Preheat oven to 350° F.
2. Place a chicken thigh on a cutting board and cover with a large piece of plastic wrap or parchment paper. Use a kitchen hammer to pound the chicken until thin and tender. Repeat the process with the rest of the chicken thighs. Place in a medium bowl and toss with salt, oregano, and cumin. Set aside.
3. Heat olive oil and butter in a medium frying pan over medium heat. Add garlic and mushrooms. Sauté until golden. You might have to add more butter. Add lemon juice and season with salt to taste. Set aside.
4. Spread tomato sauce in an even layer in a casserole dish. Layer in chicken, pesto sauce, tomatoes, and finally, mozzarella. Bake for 40 minutes or until chicken is cooked through and is not pink when sliced into.
5. Serve immediately. Enjoy over quinoa, mashed potatoes, or roasted potatoes.