

The Marv's Meats Recipe Collection #62

Chicken Parmesan w/Pesto Pasta & Oven-Roasted Tomatoes

1 pkg. – grape tomatoes
2 TBS olive oil
Kosher salt

2 servings – pasta, any kind
1/4 cup – pesto

2 pc. – Marv's Chicken Breast Parmesan
2 TBS – butter
2 TBS – olive oil
2 TBS – tomato paste
1/2 cup Mozzarella, shredded

Pre-heat oven to 350°. Toss grape tomatoes in olive oil, place on a baking sheet, season with Kosher salt & roast 20 minutes. While tomatoes are roasting cook pasta according to package directions, drain, stir in pesto & keep warm. Also while tomatoes are roasting heat olive oil & butter in a no-stick skillet & sauté Chicken Parmesan until browned & firm – about 5-6 minutes per side. Remove tomatoes from oven - turn oven to broil - & smash 6-8 tomatoes into tomato paste until mixed well. Place Chicken Parmesan on a baking sheet, spread 1/2 of the tomato mixture on each, top with 1/4 cup Mozzarella each & place under broiler until cheese is melted & brown. Divide pesto pasta & remaining tomatoes between 2 plates & top each with Chicken Parmesan. Serves 2. Bon appetit!



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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