Sheet Pan Chicken with Mozzarella, Pesto, and Broccoli

Easy one-dish chicken dinner baked on a sheet pan with broccoli and tomatoes.

Recipe by Rita Little | Created on Mar 10, 2022

Ingredients

- 2 pounds boneless chicken breasts
- 2 teaspoons garlic salt
- 1 pinch ground black pepper, or to taste
- 6 tablespoons pesto
- 2 Roma (plum) tomatoes, thinly sliced
- 1 ½ cups shredded mozzarella cheese
- 1 head broccoli, cut into florets
- 2 tablespoons olive oil
- salt to taste

Directions

- Preheat the oven to 425 degrees F (220 degrees C). Lightly grease a large rimmed baking sheet.
- Place chicken on the prepared baking sheet and sprinkle with garlic salt and black pepper. Spread pesto over chicken and top with tomatoes and cheese.
- Toss broccoli and oil together in a bowl. Place broccoli around chicken on the baking sheet. Sprinkle salt and pepper on top.
- Bake in the preheated oven until broccoli is tender and chicken is no longer pink in the center, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Nutrition Facts

Serving: 8 servings | Calories: 283.7 kcal | Carbohydrates: 4.7 g | Protein: 32.1 g | Saturated fat: 4.8 g | Cholesterol: 81.9 mg | Sodium: 762.3 mg | Fiber: 1.5 g | Sugar: 1.3 g

Categories

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