

recipe

Pesto Tomato Mozzarella Chicken
Pinterest

INGREDIENTS

- 3-4 boneless skinless chicken breasts (about 2 lbs.)
- 2 Tbsp prepared pesto
- 2 roma tomatoes cut in $\frac{1}{2}$ inch slices
- 8 oz fresh mozzarella cheese cut in slices
- Basil for garnish

DIRECTIONS

- Preheat oven to 375°F
- Lay chicken flat in a baking dish and spread 1 tsp of pesto evenly on each piece.
- Top with tomato slices and cheese through to an internal temp of 165°F
- Garnish with basil and serve with your favorite sides.

RECIPE

INGREDIENTS

- 3-4 large avocados
- $\frac{1}{3}$ cup chopped cilantro
- 2-3 finely chopped garlic cloves
- 1 diced tomato
- $\frac{1}{2}$ finely chopped med. onion
- 1 lime
- Salt
- Pepper
- Pits from avocado for garnish

DIRECTIONS

- Cut open avocado, remove flesh, set aside 1 pit for later. Mash in a medium to large bowl.
- Add chopped cilantro, chopped onion, diced tomato, chopped garlic, lime juice and salt and pepper to taste.
- Mix thoroughly.
- Garnish with top layer of ground black pepper and replace pits into guacamole. Cover and refrigerate 3-4 hours before serving.

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INGREDIENTS

- $\frac{1}{2}$ cup catsup
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{4}$ cup red wine vinegar
- 2 Tbsp soy sauce
- 1 tsp dry mustard
- 1 tsp sugar
- $\frac{1}{2}$ tsp garlic powder
- Salt and pepper to taste

Bar - b - que Sauce
Doris Schmidt

DIRECTIONS

- Mix all ingredients together in a saucepan over medium heat until blended.
- Spread on grilled chicken or ribs slightly before removing from grill

