



Baked Pesto Chicken with Farro

Ingredients:

- 1 ½ pounds chicken breast, boneless and skinless
- Olive oil
- Salt and pepper
- 1 large zucchini, sliced
- 2 cups cherry tomatoes, halved
- 4 to 6 tablespoons pesto
- ¼ cup Parmesan cheese
- 1 package Nature's Earthly Choice™ Microwavable Farro

Directions:

1. Preheat the oven to 400 degrees Fahrenheit. Pat the chicken breasts dry. Drizzle both sides with olive oil and season with salt and pepper. Spread 2 to 3 tablespoons of pesto on top of each chicken breast. Transfer to a greased sheet pan.
2. In a bowl, toss the zucchini with olive oil, salt, pepper, and Parmesan cheese. Add the zucchini and tomatoes to the sheet pan.
3. Bake for 15 minutes or until the chicken reaches an internal temperature of 165 degrees Fahrenheit. Just before the chicken is ready, prepare the farro. Squeeze the pouch to separate grains, tear 2 inches to vent, and heat on high for 90 seconds.
4. Toss the farro and cooked vegetables. Serve with chicken and garnish with Parmesan.