



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

PESTO CHICKEN WITH OLIVES AND TOMATO

RECIPE 74/98

What you will need:

1 packet of mini chicken breast fillets

100ml **Morgenster Extra Virgin Olive Oil**

5ml chopped garlic

salt and pepper

2 brinjals, cut into 3cm chunks

30ml honey

30ml sweet chilli sauce

250g cocktail tomatoes

100g **Morgenster Black Olives**, pitted

125g ready-made pesto

60ml chopped basil leaves

FLOS | **MORGENSTER**
OLEI | EXTRA VIRGIN OLIVE OIL
2014 | **AWARDED 98%**
| **1 OF 11 WORLDWIDE**

How to prepare:

Put the chicken in a bowl, add 30ml of the olive oil and garlic, and season well.

Set aside to marinate for 30-40 minutes.

Combine the chopped brinjals in a bowl with 40ml of the olive oil, honey, sweet chilli sauce and seasoning. Mix well.

Place in a roasting tin and roast at 180°C until the brinjals are soft.

Put the tomatoes and olives in a smaller roasting tin, toss with 30ml of the olive oil and season well.

Roast these for 15-20 minutes until the skins just burst.

Remove and combine with the brinjals. Stir in the chopped basil.

Heat a frying pan on a high heat and cook the chicken fillets until done.

Remove from the heat and stir in the pesto.

Spoon the vegetables on to a serving platter and top with cooked chicken.

Recipe supplied by The Star, Angela Day.