

inspire

Roast Chicken and Pesto with Roasted Vine Tomatoes

An easy all-in-one chicken
dish cooked in an air fryer.



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Serves 4 people

INGREDIENTS

Pesto Chicken

- 4 medium sized Chicken Breasts
- 50g fresh Green Pesto
- 30g Breadcrumbs
- 15g Parmesan
- 2 tsp Olive Oil
- Olive Oil in a spray bottle

Roast Vine Tomatoes

- 275g Cherry Tomatoes, on the vine, cut into little bunches
- 1 tbsp Balsamic Vinegar
- 1 tsp Olive Oil
- Small bunch fresh Basil, leaves roughly torn
- Salt and Black Pepper

To Serve

- Crisp Green Salad

Place the chicken breasts on a board and spread the pesto evenly over the top. Mix the breadcrumbs and parmesan in a small bowl with the olive oil, then cover each chicken breast with a sprinkling of breadcrumbs pressing down lightly onto the pesto topping. Spray each chicken breast lightly with olive oil.

Pop the tomatoes in a bowl and toss with the balsamic vinegar, olive oil and half of the torn basil. Season with salt and black pepper. When ready to cook, remove the grill plate from basket 2 (we suggest 7474720) then preheat the air fryer baskets for three minutes by activating the automatic preheat key.

Pop the chicken carefully onto the grill plate in basket 1 and set the temperature to 180°C for 30 minutes. Put the tomatoes into basket 2 and set the temperature to 160°C for 20 minutes then activate the 'Smart Finish' key and touch the start key to activate the air fryer; carefully remove the chicken and tomatoes from the oven using a silicone spatula. Serve the chicken on warm plates with the roasted tomatoes and salad then sprinkle over the remaining basil leaves.

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