



CHICKEN AND ANCHOVY Bruschetta

makes 8 pieces

2	boneless chicken breast halves	2
3 tbsp	PASTENE Pesto Basil Sauce	45 mL
½ tsp	pepper	2 mL
4 tbsp	PASTENE Pure Olive Oil	60 mL
8	slices of crusty Italian bread, brushed with oil and toasted	8
2 tbsp	PASTENE Grated Romano Cheese	30 mL
4	PASTENE Anchovy Fillets in Oil, drained and halved	4
½ cup	PASTENE Italian Bruschetta, drained	125 mL

- Brush chicken with pesto. Let marinate 1 hour. Season with pepper.
- Heat oil in medium skillet. Add chicken and cook over medium heat 8 minutes on each side, or until no longer pink inside. Remove from skillet and let stand 5 minutes. Slice chicken.
- Arrange chicken slices on oiled toast. Top with Romano, anchovies and Bruschetta. Place on broiler tray under preheated broiler for 2 minutes, or until cheese is lightly melted.