

# Chicken Pesto Strata

Serves 12

I doubled this recipe for an Alpha House dinner. I used boneless chicken breasts instead of thighs.

## Ingredients:

- 1 lb. boneless chicken breast
- 3/4 tsp. salt (divided)
- 3/4 tsp. pepper (divided)
- 1 Tbsp. + 1/2 cup olive oil (divided)
- 1 bunch basil (1 cup chopped + 1 Tbsp. divided)
- 1 1/2 cups grated parmesan cheese (divided)
- 1 cup part-skim mozzarella cheese (divided)
- 2/3 cup pine nuts
- 5 garlic cloves
- 1 tsp. shortening
- 10 large eggs
- 3 cups 2% milk
- 1 loaf Italian bread (8 cups cubed)



## Equipment:

- Large skillet
- Toaster oven
- 13 x 9" baking dish

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<input checked="" type="checkbox"/>	Directions	Time (min)	
	Cut 1 lb. chicken into 1" cubes	3	
	Sprinkle 1/4 tsp. salt and 1/4 tsp. pepper on chicken	1	
	In a large skillet, heat 1 Tbsp. olive oil	2	
	Sauté chicken until no longer pink, and then drain	7	
	Rinse and chop 1 cup basil	2	
	Toast 2/3 cup pine nuts—watch carefully	3	
	Peel and mince 5 cloves of garlic	4	
	Mix 1 cup basil, 1 cup parmesan cheese, 1 cup mozzarella, pine nuts, and garlic	1	
	In a large bowl, combine 10 eggs, 3 cups of milk, and 1/2 cup of olive oil	3	
	Cut Italian bread into cubes, 8 cups	5	
	Grease a 13/9" baking pan with 1 tsp. shortening	1	
	Layer bottom of baking pan with 4 cups bread cubes	1	
	Layer 1/3 of the cheese mixture and half of the chicken	1	
	Repeat with remaining bread and chicken and 1/3 of the cheese	2	
	Pour in the egg mixture	1	
	Top with remaining cheese mixture and 1/2 cup parmesan	1	
	Refrigerate several hours or overnight	Overnight	
	Preheat oven to 350	15	
	Bake uncovered until golden brown	45	
	Test center for doneness with a knife or toothpick	1	
	Allow to sit to firm up. Sprinkle with 1 Tbsp. basil	7	
	Total: Overnight +	1 hr 46 min	