

Foodnity Recipes

Pesto Chicken Flatbread With Mozzarella

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

Flatbread Base

- [ ] 1 pre-made flatbread or pizza crust (10-inch)
- [ ] 1-2 tbsp olive oil

Topping

- [ ] 1 cup fresh basil pesto
- [ ] 2 chicken breasts, diced
- [ ] 1 cup shredded mozzarella
- [ ] 1 tsp lemon zest
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 425°F (220°C). While it warms, pat the diced chicken dry and season with a pinch of salt and pepper.
2. Heat a skillet over medium-high heat, add a drizzle of oil, and sear the chicken until golden brown and cooked through, about 5-6 minutes.
3. Lay the flatbread on a parchment-lined baking sheet, brush lightly with olive oil, then spread the pesto evenly over the surface.
4. Scatter the cooked chicken pieces over the pesto, then sprinkle the shredded mozzarella generously.
5. Bake for 10-12 minutes, until the crust is crisp and the cheese is bubbly and lightly browned.
6. Remove from oven, sprinkle lemon zest, slice, and serve immediately.

Nutrition per serving

420 kcal	28 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the flatbread seems soggy, bake a minute longer for extra crunch.
- A quick drizzle of extra-virgin olive oil after baking adds shine and flavor.
- For extra herbiness, sprinkle a few torn basil leaves just before serving.