

Chicken Pesto Sandwich

Make the perfect Chicken Pesto Sandwich with juicy grilled chicken, homemade basil pesto, melted mozzarella, and fresh tomatoes on crispy bread.

15	20	35	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Pesto Sandwich

Ingredients

- 2 chicken meat
- 8 slice bread
- 4 slice mozzarella cheese
- 1 tomato
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika

Instructions

- 1 Prepare the chicken**

Season 2 chicken breasts with salt, pepper, and paprika. Heat a grill pan or outdoor grill to medium-high heat (200°C/400°F).
- 2 Grill the chicken**

Grill the chicken for 6-7 minutes per side until the internal temperature reaches 74°C (165°F) and the juices run clear when pierced with a knife.
- 3 Remove chicken from heat**

Remove chicken from heat and let rest for 5 minutes. Slice into thin strips about 6mm (1/4 inch) thick.
- 4 Toast the bread**

Toast 8 slices of bread in a toaster or under the broiler until lightly golden, about 2-3 minutes per side.
- 5 Assemble the sandwiches**

Spread pesto evenly on one side of each toasted bread slice, covering completely to the edges.
- 6 Layer the sliced chicken**

Layer the sliced chicken, 1 slice of mozzarella cheese, and tomato slices on 4 of the bread slices. Top with the remaining bread slices, pesto side down.
- 7 Grill the sandwiches**

Heat a panini press or heavy skillet to medium heat (175°C/350°F).
- 8 Grill the sandwiches**

Grill the sandwiches for 3-4 minutes per side, pressing down firmly with a spatula if using a skillet, until the bread is golden brown and the cheese is completely melted.
- 9 Remove from heat**

Remove from heat and let cool for 2 minutes. Cut each sandwich diagonally in half and serve immediately.

Tips

Pound chicken breasts to even thickness before marinating to ensure uniform cooking and prevent dry, overcooked edges.

Toast pine nuts in a dry skillet for 2-3 minutes until golden and fragrant to intensify their flavor in homemade pesto.

Let grilled chicken rest for 5 minutes after cooking to allow juices to redistribute, ensuring moist, tender slices.

Brush bread with olive oil before grilling or toasting to achieve a golden, crispy exterior that won't absorb moisture from fillings.

Slice chicken against the grain to break muscle fibers and create more tender, easier-to-bite pieces.

Store homemade pesto with a thin layer of olive oil on top to prevent oxidation and maintain bright green color.

Pre-heat your panini press or grill pan before adding the assembled sandwich to ensure even heating and proper crisping.

Use room temperature ingredients when possible for more even heating and better flavor integration throughout the sandwich.