

Basil Mashed Potatoes with Chicken & Cherry Tomatoes



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Serves: 10



Prep & Cook Time: 1 hour & 20 minutes

Ingredients

Basil Mashed Potatoes:

5 lb (2.2 kg) Yukon gold potatoes, peeled and chopped into 1-inch (2.5 cm) pieces
2/3 cup (150 mL) prepared basil pesto

Roasted Cherry Tomatoes:

3 lb (1.5 kg) cherry tomatoes
1/4 cup (60 mL) olive oil
1 tbsp (15 mL) chopped fresh thyme
1 tbsp (15 mL) chopped fresh oregano
1/4 tsp (1 mL) each salt and pepper

Assembly:

10 Reuven Fully Cooked Oven Roasted Chicken Breasts 90g (Product Code 11590)

Preparation Instructions

Basil Mashed Potatoes: In large saucepan of cold salted water, bring potatoes to boil; cook for 15 to 20 minutes or until fork-tender. Drain well. Return to saucepan; add pesto and mash until smooth. Keep warm.

Roasted Cherry Tomatoes: Meanwhile, toss together tomatoes, olive oil, thyme, oregano, salt and pepper. Place on baking sheet; roast in 400°F (200°C) oven for 18 to 20 minutes or until tomatoes are blistered and softened.

Assembly: Prepare Oven Roasted Chicken Breasts according to package directions. For each serving, portion scant 1 cup (250 mL) mashed potatoes. Top with 1 cooked chicken breast and 1/3 cup (75 mL) roasted tomatoes.

Tip: Drizzle with simple pan jus or gravy for serving.

