

## Panko Pine Nut Crusted Chicken With Basil Cream Sauce

A crunchy nutty chicken with a light herb sauce

Makes 6 servings

400°F

6	chicken breasts, skinned and de-boned
3/4 cup	Panko breadcrumbs
1/4 cup	pine nuts, crushed
1 large	egg
2 tbsp	milk
1/2 cup	prepared pesto sauce
1/4 cup	heavy cream
1/2 tsp	allspice

1. In a shallow dish, combine panko crumbs and pine nuts.
2. In a shallow bowl, combine egg and milk.
3. Dip each breast in crumbs and milk and then crumbs again
4. Place in pan, into preheated oven for 25 minutes or until chicken is done.
5. Meanwhile, in a small saucepan, heat pesto and cream until lightly bubbling, add allspice.
6. Serve chicken with a few tablespoons of sauce on top.