Chicken Breast Fillet with Pesto Rosso and Yogurt Marinade

Grilled Chicken Breast Fillets with a Fresh, Fruity Marinade

Easy 4 Servings 90 min.



A burst of flavor: The pesto rosso marinade with fragrant basil gives the chicken breasts plenty of flavor. The perfect summer marinade for Italian-style chicken breast fillets. It's ready in no time on the grill. Perfetto!

Ingredients

4 chicken breast fillets

50 g plain yogurt

½ glass ORO di Parma Pesto Rosso

1 ½ sprigs of basil

Cayenne pepper and coarse sea salt

Step 1: The Preparation

First, rinse the chicken breast fillets under cold water, then pat them dry. Next, place them in a shallow dish and set them aside for now.

Step 2: The Marinade

To make the marinade, mix the yogurt with the Pesto Rosso. Wash the basil leaves and tear them into small pieces. Then add them to the yogurt-pesto mixture. Season with salt and pepper to taste and mix the mixture thoroughly. Coat both sides of the chicken breast fillets in a shallow dish with the pesto rosso-yogurt marinade, then cover and let them marinate in the refrigerator. White meat absorbs flavors faster than dark meat and will be ready for the grill in 1–2 hours.

Step 3: The chicken breast fillets

Grill the marinated chicken breast fillets on both sides for a total of 8–10 minutes.

Step 4: The Finale

Remove the marinated chicken breast fillets from the grill or, if using a skillet, from the pan. Serve them hot and garnish the wonderfully fragrant fillets with fresh basil. Our delicious tomato focaccia pairs perfectly with this dish. Buon appetito!

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