



Chicken Pesto Panini

Juicy chicken, creamy mozzarella, and savory pesto verde



Easy



2 Servings



25 min.



This **chicken pesto panini** combines juicy chicken cooked in an air fryer with flavorful **ORO di Parma Pesto Verde**, fresh tomatoes, and melted mozzarella—it's quick to make and perfect for everyday meals.

Ingredients

2 rolls or flatbreads
(approx. 160–200 g total)
120 g ORO di Parma Pesto
Verde
2 large tomatoes (approx.
250 g)
1 chicken breast (about
250 g)
1 tsp sweet paprika
(approx. 3 g)
1 tsp curry powder
(approx. 3 g)
1 tsp salt (approx. 5 g)
20 ml oil
1 ball of mozzarella (125 g)
a little oregano (about 1 g)

Step 1: The Preparation

1. Prepare the chicken Cut the chicken breast in half horizontally to create 2 thin cutlets. Rub them evenly with paprika, curry powder, salt, and oil. 2. Cook the chicken Cook the seasoned chicken in the air fryer at 190 °C for about 10 minutes. Let it rest briefly, then slice it. 3. Assemble the panini Cut the roll in half and spread both halves generously with ORO di Parma Pesto Verde. Arrange the chicken slices on top, slice the tomatoes, and place them on top; season lightly with salt.

Step 2: Preparation

4. Top with mozzarella Slice the mozzarella, place it on the panini, and sprinkle with a little oregano. 5. Grill Fold the bun in half and grill it in the contact grill for 5–10 minutes, until the panini is golden brown and the cheese has melted.

Used products:



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