

CHEESY CHICKEN AND BROCCOLI BAKE

(inspired by *Hungry Happens*)

2 eggs, lightly beaten
1 cup cottage cheese, full-fat
1 /4 cup pesto
1 tbs olive oil
4 small crowns broccoli, cut into small florets
1½ lbs chicken breasts, cubed
salt to taste
1 pint cherry tomatoes
8 oz shredded mozzarella
2 tbs grated parmesan cheese

Heat oven to 375°F.

In a large bowl, whisk together the eggs, cottage cheese and pesto. Set aside.

Rinse the broccoli florets, drain, allowing a little of the water to stay over the surface. Season lightly with salt, place in a microwave-safe bowl, cover and steam in the microwave for 2 to 3 minutes. Reserve.

In a large deep skillet, heat 1 tbs olive oil. Season the chicken pieces with salt, and sautee the chicken until golden brown, about 5 minutes.

To the cottage cheese mixture, add the tomatoes, steamed broccoli, mozzarella and chicken and toss to combine all. Transfer to a 9×13 inch baking dish and spread out evenly. Sprinkle the grated parmesan on top. Bake for 35 minutes and then remove from the oven. Allow to sit for 5–10 minutes then dig in...