



Chicken Caprese

Ingredients:

- 2 Thin Chicken Breasts
- 1 tsp. Oregano
- 2 oz. Extra Virgin Olive Oil
- 2 Garlic Cloves
- 3 c. Grape Tomatoes
- 5 Basil Leaves
- 4 oz. Fresh Mozzarella
- Salt, Pepper
- Balsamic Vinegar

Preparation:

In a sauté pan, heat up 1 tbsp. of extra virgin olive oil. Season both side of chicken with salt, pepper, and oregano. Add chicken to pan and cover and let cook for 5 minutes on each side, until chicken is white in the middle. Separately, in a medium sauté pan, heat remaining olive oil with garlic for 2 minutes then add tomatoes and stir until tomatoes are soft.

Add chicken to tomato mixture and coat well. Top with slices of mozzarella, cover again to melt mozzarella. Drizzle with balsamic. Season with basil.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

