



Caprese Chicken

I love Caprese Salad, but I am always thinking outside the box and made this recipe one day for friends and it was killer. Fresh Basil, locally grown Tomatoes, & Fresh Mozzarella Cheese. With Tender Chicken breast its such an amazing dish. Easy and Quick. Mangiamo! Let's Eat in Italian

2/3 cup Italian salad dressing
2 tsp of chicken seasoning
2 tsp Italian seasoning
4 Boneless skinless chicken breast
2 tbsp Olive Oil
½ pound fresh mozzarella cheese
2 medium tomatoes
1 tbsp balsamic vinegar or balsamic glaze
Basil leaves

1. In a large shallow dish, combine salad dressing, chicken seasoning and Italian seasoning. Add chicken, turn to coat. Cover and Refrigerate 4 to 6 hours. Drain chicken discarding marinade.
2. Preheat oven to 450 degrees.
In an ovenproof skillet, heat Olive oil over medium -high heat.
Brown chicken on both sides.
Transfer skillet to oven bake for 15 to 18 min or until a thermometer reads 165 degrees.
3. Top chicken with fresh cheese and tomato.
Bake 3 to 5 min longer or until cheese is melted.
(You can put fresh cheese, tomato on chilled if you desire)
4. Drizzle with vinegar or glaze. Top with fresh Basil