

Caprese Chicken

Yield: 4 servings

recipe note: Balsamic vinegar comes in many forms. I really recommend a higher quality one - it truly does make a difference. A low quality balsamic vinegar is very thin - like water. A higher quality one is slightly thicker (not as thick as balsamic glaze, but somewhere in the middle of the two).



Ingredients:

4 skinless chicken breasts
kosher salt & freshly ground black pepper
2 tablespoons olive oil, divided
3 large garlic cloves, minced
2 pints cherry tomatoes, halved
10 large basil leaves, finely chopped
8 oz fresh buffalo mozzarella, sliced in 1/2 inch thick slices
balsamic vinegar, to taste

Directions:

Salt and pepper both sides of the chicken breasts and set aside.

In a large sauté pan over medium-high heat, warm 1 tablespoon olive oil. Add chicken, cover pan, and cook for about 10 minutes. Flip chicken breasts and continue cooking until the chicken is cooked thoroughly (or has reached an internal temp of 165°F).

While chicken is cooking, in a medium sauté pan over medium-high heat, warm remaining 1 tablespoon olive oil. Add garlic and cook for about 1 minute, or until fragrant. Add tomatoes and continue sautéing until tomatoes skin starts to soften/wrinkle, about 5 minutes. Remove from heat and stir in basil. Set aside.

Once chicken has reached desired doneness, top the tops of each chicken breast with 2 slices of mozzarella. Pour tomato mixture on top. Cover pan with lid once more and let the mozzarella melt, about 1-2 minutes.

Lastly, drizzle with a splash of balsamic vinegar and serve immediately.