



California Grilled Chicken



Ingredients

- 1 cup balsamic vinegar
- ¼ cup honey
- 3 cloves garlic minced
- 2 tablespoons olive oil
- 1 tablespoons Italian seasoning
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 boneless skinless chicken breasts
- 4 slices fresh mozzarella cheese
- 2 avocados sliced
- 1 pt cherry tomatoes halved
- ¼ cup fresh chopped basil
- salt and pepper
- balsamic reduction vinegar for drizzling

Method:

1. In a Ziploc bag, add the balsamic vinegar, honey, garlic, olive oil, Italian seasoning, salt, and pepper. Add the chicken breasts and coat. Marinate for 30 minutes.
2. Meanwhile, heat oven to 350. Placed halved tomatoes on a baking sheet and drizzled with olive oil. Roast for 10 minutes. Remove from heat.
3. Heat the grill to medium-high heat. Grill the chicken on each side about 6 minutes or until cooked throughout and no longer pink.
4. Top with mozzarella cheese, avocado, tomato, and basil. Drizzle with balsamic vinegar and serve immediately.