



Grilled Chicken Bruschetta



Ingredients, Chicken:

- 4 Boneless, skinless chicken breasts
- 1 TBLS olive oil
- Salt and pepper to taste
- 1 Cup cherry tomatoes, diced
- ¼ Cup fresh basil, chopped
- 2 Cloves garlic, minced
- 1 TBLS balsamic vinegar
- ¼ tsp red pepper flakes (optional)
- ½ Cup mozzarella cheese, shredded

Method:

1. Preheat your grill to medium-high heat (or use a ridged cast iron griddle pan on a stove top on medium-high heat).
2. Brush the chicken breasts with olive oil and season with salt and pepper on both sides.
3. Grill (or cook) the chicken for 6-7 minutes on each side, or until the internal temperature reaches 165°F. Remove from the grill and let rest for 5 minutes.
4. In a medium bowl, combine the diced cherry tomatoes, fresh basil, minced garlic, balsamic vinegar, and red pepper flakes (if using). Mix well and set aside to allow the flavors to meld.
5. Once the chicken has rested, top each breast with a generous portion of the tomato mixture and sprinkle with shredded mozzarella cheese.
6. Return the chicken to the grill for an additional 2-3 minutes, or until the cheese is melted and bubbly. You may broil the cheese in the ridged cast iron griddle pan until the cheese is melted and bubbly.
7. Garnish with the bruschetta and balsamic vinegar.