

CHICKEN CAPRESE

ARNOLD DION, BALTIMORE CITY



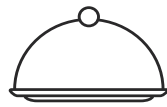
4 PEOPLE



OVEN



30 MINUTES



MAIN

DIRECTIONS

Preheat oven to 375°.

Drizzle olive oil on chicken breasts. Salt and pepper to taste. Place chicken evenly on nonstick sheet pan and cook in oven for 6-7 minutes, or until $\frac{3}{4}$ done. Top each chicken breast with a slice of mozzarella and return to oven for an additional 4 minutes or until chicken is cooked to 165°. Remove from oven and place chicken breasts on a plate. Top each breast with 1 slice of tomato and basil. Salt and pepper to taste. Drizzle with balsamic glaze and serve.

INGREDIENTS

- 4 lbs boneless skinless chicken breasts
- 1 tablespoon olive oil
- 4 1- oz slices of fresh mozzarella cheese
- 1-2 tomatoes, cut in thick slices
- $\frac{1}{4}$ cup basil, chiffonade
- $\frac{1}{4}$ cup balsamic glaze

