Caprese Chicken

Tomato, mozzarella, basil and a little balsamic glaze.



SERVES
4

PREP
15 min

COOK / ASSEMBLY
25 min

Ingredients

4 small boneless skinless chicken breasts (about 1 1/2 lb), pounded evenly

1 tsp Italian seasoning

1/2 tsp kosher salt

1/4 tsp black pepper

1 tbsp olive oil

2 ripe tomatoes, sliced

8 oz fresh mozzarella, sliced

1/4 cup basil leaves

2 tbsp balsamic glaze

Caprese Chicken

How to Make It

1. Heat oven to 400 F. Season chicken with Italian seasoning, salt and pepper.

2. Heat oil in an oven-safe skillet over medium-high heat. Sear chicken 3 minutes per side.

3. Top with tomato and mozzarella. Transfer the skillet to the oven and bake 10-15 minutes, until chicken reaches 165 F and cheese melts.

4. Rest 5 minutes. Finish with basil and a light drizzle of balsamic glaze.

Jane's Note

Choose chicken breasts of similar size and check the thickest part before serving.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.