

BRUSCHETTA GRILLED CHICKEN

Preparation: **20** mins. | Cooking: **30** mins. | Servings: **4**

INGREDIENTS

4 boneless, skinless chicken breasts, pounded to even thinness
4 slices mozzarella
3 tomatoes, chopped
2 cloves garlic, minced
1 lemon, juiced and divided
4 tbsp. extra-virgin olive oil
1 tbsp. freshly chopped basil
1 tsp. Italian seasoning or dried oregano
Kosher salt
Freshly ground black pepper



INSTRUCTIONS

In a small bowl, combine oil, half the lemon juice, 1 teaspoon salt, 1/4 teaspoon pepper and Italian seasoning (or oregano), and whisk to combine. Transfer to a large resealable bag along with chicken; seal and refrigerate for 30 minutes. Heat grill over medium-high and then add chicken, discarding excess marinade. Grill until charred and cooked to an internal temperature of 165°, about 5 to 7 minutes per side. Meanwhile, combine tomatoes, garlic, basil and remaining lemon juice, and season with salt and pepper. While chicken is still on grill, top each breast with 1 slice mozzarella, and cover until cheese is melted, 2 to 3 minutes. Top chicken with tomato mixture. Garnish with Parmesan, and serve.