



RECIPE | TOMATOES

BRUSCHETTA GRILLED CHICKEN



25 min

10 min
PREP.

15 min
COOKING



4



easy

INGREDIENTS

- 2 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, quartered
- 4** boneless, skinless chicken breasts
- 4** slices mozzarella
- 2** cloves garlic, minced
- 4 tbsp** extra-virgin olive oil
- 3 tbsp** lemon juice, divided
- 1 tbsp** Parmesan, roughly chopped
- 1 tsp** Italian seasoning
- Salt and pepper, to taste

DIRECTIONS

- 1** In a small bowl, combine oil, half the lemon juice, and Italian seasoning, whisk to combine. Pour marinade on chicken breasts.
- 2** Heat pan on medium-high then add chicken, discarding excess marinade. Cook about 5-7 minutes per side.
- 3** In a mixing bowl, combine tomatoes, garlic, and remaining lemon juice. Set aside.
- 4** While chicken is still cooking, top each chicken breast with 1 slice mozzarella and cover until cheese is melted.
- 5** Remove chicken from heat and top with tomato mixture.
- 6** Garnish with Parmesan and serve.

Pro tip: For increased flavor, let chicken marinate for 30 minutes.

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