



#MakeItGAP

RECIPES

GRILLED BRUSCHETTA CHICKEN

YIELD: 4 Servings

INGREDIENTS:

4 boneless skinless chicken breasts, *pounded to even thickness (1 inch or less)*
2 Tbsp. oil
1 tsp. Italian seasoning, *or 1/4 tsp. each dried basil, dried oregano, and dried thyme*
1 tsp. garlic powder
1/2 tsp. salt
1/8 tsp. black pepper
4 slices mozzarella cheese

TOMATO BASIL TOPPING

3 roma tomatoes, *diced*
Salt and pepper, *to taste*
2 tsp. fresh lemon juice
2 Tbsp. finely chopped fresh basil

PREPARATION:

In a large bowl combine chicken, oil, Italian seasoning, garlic powder, and black pepper. Stir to combine and coat chicken evenly with the seasonings.

Grill chicken over medium-high heat 6-8 minutes on each side or until cooked through.

While chicken is cooking, prepare the topping. In a medium bowl combine tomatoes, salt and pepper, lemon juice, and basil and stir well.

Once chicken is cooked through, top each chicken breast with a slice of mozzarella cheese and cook for about 1 minute longer until cheese is melty.

Top chicken with tomato basil topping and serve immediately.

Recipe adapted from lecremedelacrumb.com