
Chicken Caprese

adapted from Delish.com



Servings: 4

1. In a large skillet over medium/high heat, heat oil. Season chicken with salt and pepper and cook until golden and cooked through, approximately 6 mins per side depending on thickness. Transfer to a plate.
2. Add balsamic vinegar to skillet, then add garlic and cook until fragrant, 1 min. Add tomatoes and season with salt. Let simmer until soft, 5-7 mins. Stir in basil.
3. return chicken to skillet and nestle in tomatoes. Top with mozzarella and cover with lid to melt.
4. Spoon tomatoes over chicken and sprinkle more fresh basil if desired.

- 1 tablespoon Extra Virgin olive oil
- 1 pound boneless skinless chicken breast halves, cut horizontally into 4 pieces
- Kosher salt to taste and freshly ground black pepper
- 1/4 cup Balsamic vinegar
- 2 cloves Garlic, Minced
- 1 pint grape tomatoes, halved
- 2 tablespoons fresh basil, freshly torn
- 4 slices mozzarella cheese, use fresh if possible or substitute pesto sauce
- 12 basil leaves, for garnish

This recipe from Sara Carrel