

# CAPRESE CHICKEN

## With Balsamic Glaze



### For the Glaze:

½	Cup	Balsamic vinegar
1	Tablespoon	Honey
⅛	Teaspoon	Salt

### For the Chicken:

1	Large	Fresh tomato, sliced ¼" thick
¼	Cup	Fresh basil, chopped
½	Teaspoon	Garlic salt, divided
¼	Teaspoon	Black pepper
4	Each	Chicken breasts, boneless, skinless
¼	Teaspoon	Dried oregano
8	Ounces	Fresh Mozzarella, cut into 8 slices

### Directions:

1. Whisk glaze ingredients together in small saucepan. Bring to a boil, reduce heat and simmer until glaze is thickened enough to coat the back of a spoon. Remove from heat.
2. Preheat oven to 375°. Line a baking sheet with aluminum foil and coat with cooking spray. Toss tomato slices, basil, ¼ t. garlic salt, and pepper in a bowl. Set aside.
3. Brush both sides of chicken evenly with 2 T. of glaze. Place on foil-covered baking sheet and sprinkle with remaining ¼ t. garlic salt and oregano.
4. Top chicken with mozzarella slices and tomato slices. Divide any remaining basil in bowl between chicken breasts.

5. Bake for 15-20 minutes or until chicken reaches 165° and cheese is melted. Transfer to serving platter and drizzle 1 T. of glaze over each breast. Serve with Oven Roasted Cauliflower, if desired.