

Caprese Chicken



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Balsamic glaze: 2 tbsp
- Fresh basil leaves: 1/4 cup
- Freshly ground black pepper: 1/2 tsp
- Large Chicken Breasts, boneless & skinless: 2
- Mozzarella pearls: 1/2 cup
- Olive oil: 2 tbsp
- Pomì Crushed Tomatoes with Chili Pepper: 1 box (390g)
- Salt, divided: 1+ 1/2 tsp

For this recipe we used:

Chopped Tomatoes 1 box



Preparation

Want a winner chicken recipe for dinner? Our mouthwatering Chicken Chili Pepper Caprese might be the answer!

Directions:

1. Cut the chicken breasts in half then season with 1 teaspoon salt and black pepper on both sides.
2. Heat a large oven-safe skillet over medium-high heat then add the olive oil.
3. Add the chicken breast and cook for 5 minutes on each side or until golden then transfer to a plate.
4. Lower the heat to low then add the Pomì Crushed Tomatoes with Chili Pepper and Pomì Chopped Tomatoes. Stir to combine then season with 1/2 teaspoon of salt.
5. Return the chicken to skillet and nestle in the tomatoes. Top with mozzarella pearls then broil on high for 3-5 minutes or until the cheese is melted and browned.
6. Drizzle with balsamic glaze, garnish with fresh basil leaves and serve.